

CHICKEN A LA KING (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	17 g	20 g	7 g	47 mg	1325 mg	60 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BONED,CANNED,PIECES	18 lbs	1 gal 3-1/8 qts	
CHICKEN BROTH		2 gal 3 qts	
CELERY,FRESH,CHOPPED	4 lbs	3 qts 3-1/8 cup	5-1/2 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PEPPER,WHITE,GROUND	1/3 oz	1 tbsp	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
CHICKEN BROTH		3 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-7/8 lbs	3 qts 2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	

Method

- 1 Cut chicken into 1 inch pieces.
- 2 Place broth, celery, onions, and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 3 Reconstitute milk in warm water. Stir milk into cooked vegetables and broth.
- 4 Blend flour and second broth together; stir to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir chicken, peppers, and pimientos gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour 2-1/2 gallons of chicken a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

TURKEY A LA KING

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
213 cal	19 g	18 g	7 g	46 mg	2278 mg	81 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT,DICED	18 lbs		
WATER	50-1/8 lbs	6 gal	
SALT	5-3/4 oz	1/2 cup 1 tbsp	
BAY LEAF,WHOLE,DRIED	1/3 oz	9 each	
CHICKEN BROTH		2 gal 3 qts	
CELERY,FRESH,CHOPPED	4 lbs	3 qts 3-1/8 cup	5-1/2 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
CHICKEN BROTH		3 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-7/8 lbs	3 qts 2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	

Method

- 1 Place turkey in stock pot or steam jacketed kettle; add water, salt and bay leaves. Bring to a boil; reduce heat; simmer turkey in 6 gallons water 3 to 4 hours or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Drain. Cool. Dice cooked turkey. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Place broth, celery, onions, salt, and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 3 Reconstitute milk in warm water. Stir milk into cooked vegetables and broth.
- 4 Blend flour and broth together; stir to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir turkey, peppers, and pimientos gently into thickened sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour 2-1/2 gallons of turkey a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

CHICKEN CACCIATORE (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
348 cal	21 g	42 g	11 g	119 mg	764 mg	87 mg

Ingredient**Weight****Measure****Issue**

TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
ONIONS,FRESH,1/4"" STRIPS	3-1/3 lbs	3 qts 1-1/8 cup	3-2/3 lbs
WATER	3-1/8 lbs	1 qts 2 cup	
PEPPERS,GREEN,FRESH,JULIENNE	4-1/4 lbs	3 qts 7/8 cup	5-1/8 lbs
SUGAR,GRANULATED	7 oz	1 cup	
SALT	1-7/8 oz	3 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
OREGANO,CRUSHED	1/2 oz	3 tbsp	
THYME,GROUND	1/2 oz	3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3/8 oz	2-2/3 tbsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	6 lf	
CHICKEN, 8 PC CUT, SKIN REMOVED	82 lbs		
COOKING SPRAY,NONSTICK	2-1/8 oz	1/4 cup 2/3 tbsp	

Method

- 1 Combine tomatoes, tomato paste, onions, water, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 5 Transfer chicken to steam table pans. Pour 3-1/4 quart sauce evenly over chicken in each pan.
- 6 Cover; using a convection oven, bake 30 to 35 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 CCP: Hold for service at 140 F. or higher. Serve with 1/2 cup sauce.

CHICKEN CACCIATORE (COOKED DICED)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
245 cal	21 g	27 g	7 g	73 mg	721 mg	81 mg

Ingredient**Weight****Measure****Issue**

TOMATOES,CANNED,CRUSHED,INCL LIQUIDS

26-1/2 lbs

3 gal

WATER

20-7/8 lbs

2 gal 2 qts

TOMATO PASTE,CANNED

7-3/4 lbs

3 qts 1-1/2 cup

ONIONS,FRESH,1/4"" STRIPS

4 lbs

1 gal

4-1/2 lbs

PEPPERS,GREEN,FRESH,JULIENNE

4-1/4 lbs

3 qts 1 cup

5-1/4 lbs

SUGAR,GRANULATED

7 oz

1 cup

SALT

1-7/8 oz

3 tbsp

GARLIC POWDER

1-1/8 oz

1/4 cup

PEPPER,BLACK,GROUND

1/2 oz

2 tbsp

OREGANO,CRUSHED

1/2 oz

3 tbsp

THYME,GROUND

1/2 oz

3 tbsp

BASIL,SWEET,WHOLE,CRUSHED

3/8 oz

2-2/3 tbsp

BAY LEAF,WHOLE,DRIED

1/4 oz

6 lf

CHICKEN,COOKED,DICED

18 lbs

Method

- 1 Combine tomatoes, water, tomato paste, onions, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Stir chicken gently into cacciatore sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Pour 2-1/2 gal chicken cacciatore mixture into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.

BAKED CHICKEN AND GRAVY (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
300 cal	7 g	40 g	11 g	120 mg	1025 mg	44 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED

82 lbs

COOKING SPRAY, NONSTICK

2-1/8 oz

1/4 cup 2/3 tbsp

SALT

1-7/8 oz

3 tbsp

PEPPER, BLACK, GROUND

1/2 oz

2 tbsp

FLOUR, WHEAT, GENERAL PURPOSE

1-2/3 lbs

1 qts 2 cup

CHICKEN BROTH

2 gal 1 qts

WATER

3-7/8 lbs

1 qts 3-1/2 cup

MILK, NONFAT, DRY

3-5/8 oz

1-1/2 cup

CHICKEN BROTH

1 qts 2 cup

PAPRIKA, GROUND

1/4 oz

1 tbsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle pieces of chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 20 minutes on high fan, closed vent at 325 F. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 8.
- 4 Lightly brown flour in a roasting pan on top of a gas range for 10 to 12 minutes; in a 350 F. tilting fry pan for 16 to 18 minutes; or in a roasting pan using a convection oven, at 350 F on low fan, open vent for 25 to 27 minutes. Use a wire whip to stir and distribute flour for even browning.
- 5 Heat chicken broth in a steam-jacketed kettle or stockpot.
- 6 Reconstitute milk in warm water; stir milk into hot broth.
- 7 Blend flour and second broth together; stir to make a smooth slurry. Add slurry to broth and milk mixture. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 8 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 9 Cover. Using a convection oven, bake at 325 F. 30 to 35 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN WITH MUSHROOM GRAVY (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
308 cal	9 g	41 g	11 g	120 mg	1065 mg	45 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED

82 lbs

COOKING SPRAY, NONSTICK

2-1/8 oz

1/4 cup 2/3 tbsp

SALT

1-7/8 oz

3 tbsp

PEPPER, BLACK, GROUND

1/2 oz

2 tbsp

MUSHROOMS, CANNED, STEMS & PIECES, CHOPPED, DRAINED

2 lbs

1 qts 2 cup

WATER, WARM

3-7/8 lbs

1 qts 3-1/2 cup

MILK, NONFAT, DRY

3-5/8 oz

1-1/2 cup

FLOUR, WHEAT, GENERAL PURPOSE

2 lbs

1 qts 2 cup

CHICKEN BROTH

2 gal 1 qts

CHICKEN BROTH

1 qts 2 cup

PAPRIKA, GROUND

1/4 oz

1 tbsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 4 Drain mushrooms and reserve liquid for use in Step 5. Chop mushrooms.
- 5 Combine mushroom liquid and enough warm water to equal 7-1/2 cups. Reconstitute milk with mushroom liquid and warm water mixture.
- 6 Lightly brown flour in a roasting pan on top of a gas range for 10 to 12 minutes; a 350 F. convection oven on low fan, open vent for 25 to 27 minutes or in a 350 F. tilting fry pan for 16 to 18 minutes. Use a wire whip to stir and distribute flour for even browning. Cool; set aside for use in Step 8.
- 7 Heat chicken broth to a simmer in a steam-jacketed kettle or stockpot; stir milk into hot broth.
- 8 Blend flour and second chicken broth together to make a smooth slurry. Add slurry to broth and milk mixture. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking. Stir chopped mushrooms gently into gravy, heat to a simmer.
- 9 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 10 Cover. Using a convection oven, bake at 325 F. 30 to 35 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED CHICKEN WITH MUSHROOM GRAVY (8 PC CND SOUP)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	5 g	40 g	16 g	120 mg	603 mg	40 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 COOKING SPRAY, NONSTICK
 PEPPER, BLACK, GROUND
 SOUP, CONDENSED, CREAM OF MUSHROOM
 WATER
 PAPRIKA, GROUND

Weight

82 lbs
 2-1/8 oz
 1/2 oz
 15-1/2 lbs
 9-3/8 lbs
 1/4 oz

Measure

1/4 cup 2/3 tbsp
 2 tbsp
 1 gal 3 qts
 1 gal 1/2 qts
 1 tbsp

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle chicken with pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. for 20 minutes on high fan, closed vent. Transfer chicken to roasting pans.
- 4 Combine mushroom soup and water. Bring to a boil.
- 5 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 6 Cover. Using a convection oven, bake 30 to 35 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TURKEY POT PIE

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	40 g	28 g	10 g	65 mg	964 mg	128 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT	26 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
SALT	5/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
BAY LEAF,WHOLE,DRIED	1/3 oz	9 lf	
WATER,WARM	4-7/8 lbs	2 qts 1-3/8 cup	
POTATOES,FRESH,PEELED,CUBED	8 lbs	1 gal 1-7/8 qts	9-7/8 lbs
CARROTS,FRESH,CHOPPED	8 lbs	1 gal 3-1/8 qts	9-3/4 lbs
CELERY,FRESH,CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
WATER,COLD	4-1/8 lbs	2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	2-1/3 lbs	2 qts 1/2 cup	
PEAS,GREEN,FROZEN	5-3/4 lbs	1 gal 1/2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
BAKING POWDER	2-3/8 oz	1/4 cup 1-1/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER,WARM	4-7/8 lbs	2 qts 1-3/8 cup	
MILK,NONFAT,DRY	4-3/4 oz	2 cup	
EGG WHITES	2-1/8 lbs	1 qts	
MARGARINE,MELTED	4 oz	1/2 cup	

Method

- 1 Cut turkey into 3/4 to 1-inch cubes.
- 2 Place turkey, onions, salt, pepper, thyme, and bay leaves in a steam-jacketed kettle or stockpot. Cook 15 minutes, stirring occasionally, until onions are lightly browned and turkey is partially cooked and slightly tender.
- 3 Add water, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 4 Blend cold water and flour together; stir to make a smooth slurry. Add slurry to turkey mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 8-10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Add peas; stir; bring to a simmer.
- 6 Pour 1-1/3 gallons of turkey mixture into each ungreaased steam table pan.
- 7 For batter topping, sift together flour, sugar, baking powder and salt into mixer bowl.
- 8 Reconstitute milk in warm water. Combine milk, egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 9 Pour 3-1/4 cups of batter evenly over top of turkey mixture in each pan.
- 10 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 11 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 1, 18 lb (3 1/2 gal) cooked, diced turkey may be substituted. In Step 3, use 16 lb (2 gal) chicken broth in place of water.
- 2 In Step 3, 8 lbs 8 ounces drained canned sliced carrots (13 lb 2 oz, 2-No.10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.
- 3 In Step 9, batter will be very thin. DO NOT add additional flour. CCP: If prepared in advance, refrigerate at 41 F. or lower until use.
- 4 Baking Powder Biscuits may be used for topping. Omit Steps 7 through 10. Prepare Recipe No. D 001 00 or D 001 01; place baked biscuits over top of hot turkey mixture in each pan. Bake 10 to 15 minutes or until biscuits are lightly browned.

CHICKEN POT PIE (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
317 cal	38 g	23 g	8 g	46 mg	1101 mg	107 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BONED,CANNED,PIECES	18 lbs	1 gal 3-1/8 qts	
COOKING SPRAY, NONSTICK	1/8 oz	1/8 tsp	
ONIONS,FRESH,CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
BAY LEAF,WHOLE,DRIED	1/3 oz	9 lf	
CHICKEN BROTH		2 gal	
POTATOES,FRESH,PEELED,CUBED	8 lbs	1 gal 1-7/8 qts	9-7/8 lbs
CARROTS,FRESH,CHOPPED	8 lbs	1 gal 3-1/8 qts	9-3/4 lbs
CELERY,FRESH,CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
WATER,COLD	4-1/8 lbs	2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	2-1/3 lbs	2 qts 1/2 cup	
PEAS,GREEN,FROZEN	5-3/4 lbs	1 gal 1/2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
BAKING POWDER	2-3/8 oz	1/4 cup 1-1/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER,WARM	4-7/8 lbs	2 qts 1-3/8 cup	
MILK,NONFAT,DRY	4-3/4 oz	2 cup	
EGG WHITES	2-1/8 lbs	1 qts	
MARGARINE,MELTED	4 oz	1/2 cup	

Method

- 1 Cut chicken into 1 inch pieces; cover.
- 2 Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
- 3 Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 4 Blend flour and cold water together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
- 6 Pour 1-1/3 gallons of mixture into each ungreased pan.
- 7 For batter topping, sift together flour, sugar, baking powder, and salt into mixer bowl.
- 8 Reconstitute milk in warm water. Combine milk, egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 9 Pour 3-1/4 cups of batter evenly over top of chicken mixture in each pan.
- 10 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 11 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 3, 8 lbs 8 oz drained sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.
- 2 In Step 9, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate at 41 F. or lower until ready to use.
- 3 Baking powder biscuits may be used for topping. Omit Steps 7 through 9. Prepare Recipe No. D 001 00 or D 001 01; place 18 biscuits over top of hot mixture in each pan. Bake 10 to 15 minutes or until biscuits are lightly browned.

CHICKEN POT PIE (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
351 cal	38 g	31 g	8 g	73 mg	802 mg	109 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	1/8 oz	1/8 tsp	
ONIONS, FRESH, CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
PEPPER, BLACK, GROUND	1/4 oz	1 tbsp	
THYME, GROUND	1/8 oz	1 tbsp	
BAY LEAF, WHOLE, DRIED	1/3 oz	9 lf	
CHICKEN BROTH		2 gal	
POTATOES, FRESH, PEELED, CUBED	8 lbs	1 gal 1-7/8 qts	9-7/8 lbs
CARROTS, FRESH, CHOPPED	8 lbs	1 gal 3-1/8 qts	9-3/4 lbs
CELERY, FRESH, CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
WATER, COLD	4-1/8 lbs	2 qts	
FLOUR, WHEAT, GENERAL PURPOSE	2-1/3 lbs	2 qts 1/2 cup	
CHICKEN, COOKED, DICED	18 lbs		
PEAS, GREEN, FROZEN	5-3/4 lbs	1 gal 1/2 qts	
FLOUR, WHEAT, GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR, GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
BAKING POWDER	2-3/8 oz	1/4 cup 1-1/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER, WARM	4-7/8 lbs	2 qts 1-3/8 cup	
MILK, NONFAT, DRY	4-3/4 oz	2 cup	
EGG WHITES	2-1/8 lbs	1 qts	
MARGARINE, MELTED	4 oz	1/2 cup	

Method

- 1 Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
- 2 Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 3 Blend flour and cold water together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
- 5 Pour 1-1/3 gallons of mixture into each ungreased pan.
- 6 For batter topping, sift together flour, sugar, baking powder, and salt into mixer bowl.
- 7 Reconstitute milk in warm water. Combine milk, egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 8 Pour 3-1/4 cups of batter evenly over top of chicken mixture in each pan.
- 9 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 10 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 3, 8 lbs 8 oz drained sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.
- 2 In Step 9, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate at 41 F. or lower until ready to use.
- 3 Baking powder biscuits may be used for topping. Omit Steps 7 through 9. Prepare Recipe No. D 001 00 or D 001 01; place 18 biscuits over top of hot mixture in each pan. Bake 10 to 15 minutes or until biscuits are lightly browned.

CHICKEN SALAD (COOKED DICED)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
229 cal	4 g	24 g	12 g	77 mg	371 mg	43 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,COOKED,DICED

18 lbs

CELERY,FRESH,CHOPPED

9-1/2 lbs

2 gal 1 qts

13 lbs

SALAD DRESSING,MAYONNAISE TYPE

2-3/4 lbs

1 qts 1-1/2 cup

ONIONS,FRESH,CHOPPED

15 oz

2-5/8 cup

1 lbs

JUICE,LEMON

8-5/8 oz

1 cup

SALT

1-2/3 oz

2-2/3 tbsp

PEPPER,BLACK,GROUND

1/4 oz

1 tbsp

LETTUCE,LEAF,FRESH,CHOPPED

4 lbs

2 gal 1/8 qts

6-1/4 lbs

Method

- 1 Combine chicken, celery, salad dressing, onions, lemon juice, salt, and pepper. Mix lightly but thoroughly.
- 2 Place 1 lettuce leaf on serving dish. Top with 3/4 cup salad. CCP: Refrigerate product at 41 F. or lower until served.

CHICKEN SALAD (CANNED CHICKEN)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
249 cal	5 g	21 g	16 g	64 mg	621 mg	48 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BONED,CANNED,PIECES	23-1/4 lbs	2 gal 1-1/8 qts	
CELERY,FRESH,CHOPPED	11-5/8 lbs	2 gal 3 qts	15-7/8 lbs
SALAD DRESSING,MAYONNAISE TYPE	3-1/2 lbs	1 qts 3 cup	
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
JUICE,LEMON	8-5/8 oz	1 cup	
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Drain. Cut chicken into 1/2 inch pieces.
- 2 Combine chicken, celery, salad dressing, onions, lemon juice, and pepper. Mix lightly but thoroughly.
- 3 Place lettuce leaf on serving dish. Top with 3/4 cup salad. CCP: Refrigerate product at 41 F. or lower until served.

TURKEY SALAD (BONELESS, FROZEN)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
193 cal	6 g	15 g	12 g	49 mg	770 mg	52 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT,DICED

18 lbs

CELERY,FRESH,CHOPPED

7-1/8 lbs

1 gal 2-3/4 qts

9-3/4 lbs

SALAD DRESSING,MAYONNAISE TYPE

2-3/4 lbs

1 qts 1-1/2 cup

ONIONS,FRESH,CHOPPED

6-1/3 oz

1-1/8 cup

7 oz

JUICE,LEMON

8-5/8 oz

1 cup

SALT

1-2/3 oz

2-2/3 tbsp

PEPPER,BLACK,GROUND

1/4 oz

1 tbsp

LETTUCE,LEAF,FRESH,CHOPPED

4 lbs

2 gal 1/8 qts

6-1/4 lbs

Method

- 1 Combine turkey, celery, salad dressing, onions, lemon juice, salt and pepper. Mix lightly but thoroughly.
- 2 Place lettuce leaf on serving dish. Top with 3/4 cup salad. CCP: Refrigerate product at 41 F. or lower until served.

CHICKEN TETRAZZINI (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
271 cal	28 g	21 g	7 g	43 mg	1090 mg	108 mg

Ingredient**Weight****Measure****Issue**

WATER,BOILING	25-1/8 lbs	3 gal	
SALT	1 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
SPAGHETTI NOODLES,DRY	5 lbs	1 gal 1-3/8 qts	
ONIONS,FRESH,CHOPPED	8-1/2 oz	1-1/2 cup	9-1/2 oz
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 oz	1-1/2 cup	9-5/8 oz
COOKING SPRAY,NONSTICK	1/8 oz	1/8 tsp	
CHICKEN BROTH		1 gal 3 qts	
FLOUR,WHEAT,BREAD	2-3/8 lbs	2 qts	
WATER,COLD	4-1/8 lbs	2 qts	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
NUTMEG,GROUND	1/2 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHICKEN,BONED,CANNED,PIECES	15-1/2 lbs	1 gal 2-1/8 qts	
MUSHROOMS,CANNED,STEMS & PIECES,INCL LIQUIDS	5-1/8 lbs	3 qts 3 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	11-7/8 oz	1-3/4 cup	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water. Add nutmeg and pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Cut chicken into 1 inch pieces. Stir chicken, spaghetti, mushrooms and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour chicken and spaghetti mixture into ungreased steam-table pans. Sprinkle parmesan cheese evenly over chicken and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

TUNA TETRAZZINI (CANNED TUNA)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	28 g	21 g	3 g	20 mg	950 mg	105 mg

Ingredient**Weight****Measure****Issue**

WATER,BOILING	25-1/8 lbs	3 gal	
SALT	1 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
SPAGHETTI NOODLES,DRY	5 lbs	1 gal 1-3/8 qts	
ONIONS,FRESH,CHOPPED	8 oz	1-3/8 cup	8-7/8 oz
PEPPERS,GREEN,FRESH,CHOPPED	8 oz	1-1/2 cup	9-3/4 oz
COOKING SPRAY,NONSTICK	1/8 oz	1/8 tsp	
CHICKEN BROTH		1 gal 3 qts	
WATER,COLD	4-1/8 lbs	2 qts	
FLOUR,WHEAT,GENERAL PURPOSE	2-1/4 lbs	2 qts	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
FISH,TUNA,CANNED,WATER PACK,DRAINED	11-5/8 lbs	2 gal 5/8 qts	
MUSHROOMS,CANNED,STEMS & PIECES,INCL LIQUIDS	5-1/8 lbs	3 qts 3 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	11-7/8 oz	1-3/4 cup	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover, reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water. Add pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Stir tuna, spaghetti, mushrooms, and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour 1-1/2 gal tuna and spaghetti mixture into each ungreased pan. Sprinkle 1 cup parmesan cheese over tuna and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN TETRAZZINI (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
270 cal	28 g	23 g	6 g	52 mg	1028 mg	108 mg

Ingredient**Weight****Measure****Issue**

WATER,BOILING	25-1/8 lbs	3 gal	
SALT	1 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
SPAGHETTI NOODLES,DRY	5 lbs	1 gal 1-3/8 qts	
ONIONS,FRESH,CHOPPED	8-1/2 oz	1-1/2 cup	9-3/8 oz
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 oz	1-1/2 cup	9-5/8 oz
COOKING SPRAY,NONSTICK	1/8 oz	1/8 tsp	
CHICKEN BROTH		1 gal 3 qts	
WATER,COLD	4-1/8 lbs	2 qts	
FLOUR,WHEAT,BREAD	2-3/8 lbs	2 qts	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
SALT	1-7/8 oz	3 tbsp	
NUTMEG,GROUND	1/2 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHICKEN,COOKED,DICED	12 lbs		
MUSHROOMS,CANNED,STEMS & PIECES,INCL LIQUIDS	5-1/8 lbs	3 qts 3 cup	
PIMIENTO,CANNED,DRAINED,CHOPPED	11-7/8 oz	1-3/4 cup	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add spaghetti slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Reserve for use in Step 8.
- 4 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 5 Add chicken broth to cooked vegetables; stir to blend. Bring to a boil; reduce heat to a simmer.
- 6 Blend flour and water together to make a smooth slurry. Add slurry to broth and onions, stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Reconstitute milk in warm water. Add salt, nutmeg and pepper; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 8 Stir chicken, spaghetti, mushrooms and pimientos gently into thickened sauce. Heat to a simmer.
- 9 Pour 1-1/2 gallons of chicken and spaghetti mixture into ungreased steam table pans. Sprinkle 1 cup parmesan cheese evenly over chicken and spaghetti mixture in each pan.
- 10 Using a convection oven, bake at 325 F. for 15 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHINESE FIVE-SPICE CHICKEN (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
273 cal	2 g	40 g	10 g	119 mg	760 mg	31 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED

82 lbs

SOY SAUCE

2-1/2 lbs

1 qts

ONIONS,FRESH,CHOPPED

1-7/8 lbs

1 qts 1-3/8 cup

2-1/8 lbs

GINGER,GROUND

2 oz

1/2 cup 2-2/3 tbsp

CINNAMON,GROUND

1 oz

1/4 cup 1/3 tbsp

GARLIC POWDER

5/8 oz

2 tbsp

FENNEL,GROUND

1/2 oz

2-1/3 tbsp

CLOVES,GROUND

1/4 oz

1 tbsp

PEPPER,BLACK,GROUND

1/4 oz

1 tbsp

COOKING SPRAY,NONSTICK

2-1/8 oz

1/4 cup 2/3 tbsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well; remove excess fat. Place chicken in roasting pans.
- 2 Combine soy sauce, onions, ginger; cinnamon, garlic powder, fennel, cloves, and pepper; mix well. Pour 3-1/2 cups marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 3 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 5.
- 4 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with reserved marinade. Discard remaining marinade. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CREOLE CHICKEN (8 PC)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
308 cal	11 g	41 g	11 g	119 mg	420 mg	62 mg

Ingredient**Weight****Measure****Issue**

ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-7/8 cup	2-3/4 lbs
CELERY,FRESH,CHOPPED	2-1/4 lbs	2 qts 1/2 cup	3-1/8 lbs
COOKING SPRAY,NONSTICK	1/4 oz	1/4 tsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	22 lbs	2 gal 2 qts	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
WORCESTERSHIRE SAUCE	1-5/8 oz	3 tbsp	
SALT	1-1/2 oz	2-1/3 tbsp	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 oz	3/4 cup	
WATER,COLD	12-1/2 oz	1-1/2 cup	
CHICKEN, 8 PC CUT, SKIN REMOVED	82 lbs		
COOKING SPRAY,NONSTICK	2-1/8 oz	1/4 cup 2/3 tbsp	

Method

- 1 Stir-cook onions, peppers, and celery in a lightly sprayed steam-jacketed kettle or stockpot 10 minutes or until tender, stirring constantly.
- 2 Add tomatoes, sugar, Worcestershire sauce, salt and pepper to vegetables. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 3 Blend flour and cold water to make a smooth slurry. Add slurry to vegetable and tomato mixture. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 6 Transfer chicken to steam table pans. Pour 2 quarts sauce evenly over chicken in each pan.
- 7 Cover; using a convection oven, bake 30 to 35 minutes at 350 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 CCP: Hold for service at 140 F. or higher.
- 9 Serve over cooked rice Recipe No. E 005 00.

MEAT, FISH, AND POULTRY No.L 154 01
CREOLE CHICKEN (COOKED DICED)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
204 cal	11 g	26 g	6 g	73 mg	375 mg	54 mg

Ingredient

Weight

Measure

Issue

ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-7/8 cup	2-3/4 lbs
CELERY,FRESH,CHOPPED	2-1/4 lbs	2 qts 1/2 cup	3-1/8 lbs
COOKING SPRAY,NONSTICK	1/4 oz	1/4 tsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	22 lbs	2 gal 2 qts	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
WORCESTERSHIRE SAUCE	1-5/8 oz	3 tbsp	
SALT	1-1/2 oz	2-1/3 tbsp	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 oz	3/4 cup	
WATER,COLD	12-1/2 oz	1-1/2 cup	
CHICKEN,COOKED,DICED	18 lbs		

Method

- 1 Stir-cook onions, peppers, and celery in a lightly sprayed steam-jacketed kettle or stockpot 10 minutes or until tender, stirring constantly.
- 2 Add tomatoes, sugar, Worcestershire sauce, salt and pepper to vegetables. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 3 Blend flour and cold water to make a smooth slurry. Add slurry to vegetable and tomato mixture. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Stir chicken gently into thickened creole sauce. Cover, reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gallon creole chicken into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.
- 6 Serve over cooked rice Recipe No. E 005 00.

MEAT, FISH, AND POULTRY No.L 155 00
FRIED CHICKEN (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	14 g	46 g	27 g	144 mg	553 mg	29 mg

Ingredient

CHICKEN, 8 PIECE CUT
FLOUR,WHEAT,GENERAL PURPOSE
SALT
PEPPER,BLACK,GROUND
PAPRIKA,GROUND

Weight

82 lbs
3-7/8 lbs
3-3/4 oz
7/8 oz
1/2 oz

Measure

3 qts 2 cup
1/4 cup 2-1/3 tbsp
1/4 cup 1/3 tbsp
2 tbsp

Issue

Method

- 1 Wash chicken thoroughly under cold running water. Drain well
- 2 Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Fry until golden brown or until done in 325 F. deep fat. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.

Notes

- 1 Approximate frying time for cut-up 8 piece chicken is: Wings, 5 to 7 minutes; Legs, 10 to 13 minutes; Thighs, 10 to 15 minutes; Breasts, 10 to 15 minutes.

MEAT, FISH, AND POULTRY No.L 155 01
SOUTHERN FRIED CHICKEN (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
496 cal	14 g	46 g	27 g	144 mg	553 mg	29 mg

Ingredient

CHICKEN, 8 PIECE CUT
FLOUR,WHEAT,GENERAL PURPOSE
SALT
PEPPER,BLACK,GROUND
PAPRIKA,GROUND

Weight

82 lbs
3-7/8 lbs
3-3/4 oz
7/8 oz
1/2 oz

Measure

3 qts 2 cup
1/4 cup 2-1/3 tbsp
1/4 cup 1/3 tbsp
2 tbsp

Issue

Method

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Dredge chicken pieces in mixture of flour, salt, pepper and paprika; shake off excess.
- 3 Brown chicken in batches in 325 F. deep fat. For each type of piece, fry according to minimum times in Note 1.
- 4 Place chicken on sheet pans. Using a convection oven, bake uncovered at 350 F. for 15 minutes or until done on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.

Notes

- 1 Approximate frying time for cut-up 8 piece chicken is: Wings, 5 to 7 minutes; Legs, 10 to 13 minutes; Thighs, 10 to 15 minutes; Breasts, 10 to 15 minutes.

FRIED CHICKEN (PRECKD BRDED, FZN FOR DEEP FAT FRY)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
664 cal	18 g	46 g	44 g	207 mg	569 mg	42 mg

Ingredient

CHICKEN,BREADED,PRECOOKED,FRYER

Weight

65 lbs

Measure**Issue****Method**

- 1 Fry chicken in 350 F. deep fat 5 to 6 minutes or until browned and heated thoroughly. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 2 Drain well on absorbent paper. CCP: Hold for service at 140 F. or higher.

OVEN BAKED CHICKEN (8 PC)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
341 cal	15 g	41 g	12 g	119 mg	487 mg	54 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 BREADCRUMBS
 SALT
 PEPPER,BLACK,GROUND
 PAPRIKA,GROUND
 COOKING SPRAY,NONSTICK

Weight

82 lbs
 6-2/3 lbs
 1-7/8 oz
 7/8 oz
 1/2 oz
 2-1/8 oz

Measure

1 gal 3 qts
 3 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 1/4 cup 2/3 tbsp

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine breadcrumbs, salt, pepper and paprika; mix well.
- 3 Dredge chicken pieces in breadcrumb mixture; shake off excess.
- 4 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake at 325 F. for 40 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 2, 7 lb corn flake crumbs may be substituted for breadcrumbs.

FRIED CHICKEN (PRECKED, BREAD CHIX, FRZ FOR OVEN)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
583 cal	18 g	46 g	35 g	207 mg	569 mg	42 mg

Ingredient

CHICKEN,BREADED,PRECOOKED,FRYER

Weight

65 lbs

Measure**Issue****Method**

- 1 Using a convection oven, bake at 350 F. for 25 to 30 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.

PINEAPPLE CHICKEN (8 PC)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
338 cal	20 g	40 g	10 g	119 mg	317 mg	38 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 COOKING SPRAY, NONSTICK
 PINEAPPLE, CANNED, CRUSHED
 JUICE, PINEAPPLE, CANNED, UNSWEETENED
 SOY SAUCE
 SUGAR, GRANULATED

Weight

82 lbs
 2-1/8 oz
 19-3/4 lbs
 6-1/3 lbs
 12-2/3 oz
 6-1/8 oz

Measure

1/4 cup 2/3 tbsp
 2 gal 1 qts
 2 qts 3-1/2 cup
 1-1/4 cup
 3/4 cup 2 tbsp

Issue**Method**

- 1 Wash chicken pieces thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
- 4 Combine pineapple, pineapple juice, soy sauce, and sugar. Bring to a boil. Cover, reduce heat; simmer for 5 minutes.
- 5 Transfer chicken to steam table pans. Pour 2 quart sauce evenly over chicken in each pan.
- 6 CCP: Hold for service at 140 F. or higher. Serve with 1/4 cup sauce.

SAVORY BAKED CHICKEN (8 PC)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	2 g	40 g	10 g	119 mg	658 mg	25 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED

82 lbs

SOY SAUCE

1-7/8 lbs

3 cup

WORCESTERSHIRE SAUCE

1-5/8 lbs

3 cup

CHICKEN BROTH

3 cup

GARLIC POWDER

1 oz

3-1/3 tbsp

PEPPER,BLACK,GROUND

2/3 oz

3 tbsp

COOKING SPRAY, NONSTICK

2-1/8 oz

1/4 cup 2/3 tbsp

PARSLEY,FRESH,BUNCH,CHOPPED

1 oz

1/4 cup

1 oz

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine soy sauce, Worcestershire sauce, chicken broth, garlic powder and pepper; mix well. Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 3 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 5.
- 4 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Baste chicken with reserved marinade. Discard remaining marinade. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Sprinkle with parsley. CCP: Hold for service at 140 F. or higher.

SAVORY BAKED CHICKEN (THIGHS)**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	2 g	38 g	16 g	135 mg	667 mg	22 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,THIGHS,BNLS/SKNLS,RAW

31-1/4 lbs

SOY SAUCE

1-7/8 lbs

3 cup

WORCESTERSHIRE SAUCE

1-5/8 lbs

3 cup

CHICKEN BROTH

3 cup

GARLIC POWDER

1 oz

3-1/3 tbsp

PEPPER,BLACK,GROUND

2/3 oz

3 tbsp

COOKING SPRAY,NONSTICK

1-1/2 oz

3 tbsp

PARSLEY,FRESH,BUNCH,CHOPPED

1 oz

1/2 cup

1-1/8 oz

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine soy sauce, Worcestershire sauce, chicken broth, garlic powder and pepper; mix well.
- 3 Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Place chicken thighs on lightly sprayed sheet pans. Lightly spray chicken with cooking spray. Discard remaining marinade.
- 5 Using a convection oven, bake 12-14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. Sprinkle with parsley. CCP: Hold for service at 140 F. or higher.

SZECHWAN CHICKEN (8 PC)**Yield** 100**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
311 cal	12 g	40 g	10 g	119 mg	751 mg	26 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED

82 lbs

WATER

4-2/3 lbs

2 qts 1 cup

CHICKEN BROTH

1 qts

VINEGAR,DISTILLED

2-1/8 lbs

1 qts

SOY SAUCE

1-7/8 lbs

3 cup

CATSUP

1-5/8 lbs

3 cup

SUGAR,GRANULATED

1-3/4 lbs

1 qts

PEPPER,RED,CRUSHED

2/3 oz

1/2 cup

COOKING SPRAY,NONSTICK

2 oz

1/4 cup 1/3 tbsp

WATER,COLD

1-1/3 lbs

2-1/2 cup

CORNSTARCH

5-1/8 oz

1-1/8 cup

Method

- 1 Wash chicken thoroughly under cold water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine water, chicken broth, vinegar, soy sauce, catsup, sugar and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
- 3 Pour 8-1/2 cups marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 4 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 7.
- 5 Place chicken, meat side up, on lightly sprayed sheet pans.
- 6 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
- 7 Bring remaining marinade to a boil.
- 8 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to marinade; bring to a boil. Cover; reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 9 Pour 5-3/4 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

SZECHWAN CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
226 cal	12 g	33 g	4 g	88 mg	712 mg	21 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

WATER

4-2/3 lbs

2 qts 1 cup

CHICKEN BROTH

1 qts

VINEGAR,DISTILLED

2-1/8 lbs

1 qts

SOY SAUCE

1-7/8 lbs

3 cup

CATSUP

1-5/8 lbs

3 cup

SUGAR,GRANULATED

1-3/4 lbs

1 qts

PEPPER,RED,CRUSHED

2/3 oz

1/2 cup

COOKING SPRAY,NONSTICK

1-1/2 oz

3 tbsp

WATER,COLD

1-1/3 lbs

2-1/2 cup

CORNSTARCH

5-1/8 oz

1-1/8 cup

Method

- 1 Wash chicken thoroughly under cold water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine water, chicken broth, vinegar, soy sauce, catsup, sugar, and red pepper in a steam-jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 5 minutes.
- 3 Pour marinade over chicken in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 7.
- 5 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- 6 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans.
- 7 Bring remaining marinade to a boil.
- 8 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to marinade; bring to a boil. Cover; reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 9 Pour 6 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 160 00
CHICKEN CHOW MEIN (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
230 cal	14 g	28 g	7 g	73 mg	1762 mg	68 mg

Ingredient

Weight

Measure

Issue

CHICKEN BROTH		2 gal 2 qts	
ONIONS,FRESH,SLICED	12-1/8 lbs	2 gal 4 qts	13-1/2 lbs
CELERY,FRESH,SLICED	9-1/2 lbs	2 gal 1 qts	13 lbs
CABBAGE,GREEN,FRESH,CHOPPED	4-1/8 lbs	1 gal 2-2/3 qts	5-1/8 lbs
SOY SAUCE	3-3/4 lbs	1 qts 2 cup	
MOLASSES	5-3/4 oz	1/2 cup	
GINGER,GROUND	3/8 oz	2 tbsps	
GARLIC POWDER	1/4 oz	1/3 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
CORNSTARCH	14-2/3 oz	3-1/4 cup	
WATER,COLD	4-1/8 lbs	2 qts	
CHICKEN,COOKED,DICED	18 lbs		
BEAN SPROUTS,CANNED,DRAINED	3-1/3 lbs	1 gal 2 qts	

Method

- 1 Combine chicken broth, onions, celery, cabbage, soy sauce, molasses, ginger, garlic powder and pepper in a steam jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until vegetables are tender.
- 2 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot broth and vegetable mixture, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 3 Stir chicken and bean sprouts gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Pour 2-1/2 gal chicken chow mein into ungreased steam table pans. CCP: Hold for service at 140 F. or higher. Serve over steamed rice. Optional: Top each serving with 1/3 cup chow mein noodles.

CHICKEN CHOW MEIN (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
235 cal	15 g	24 g	8 g	59 mg	2169 mg	69 mg

Ingredient**Weight****Measure****Issue**

CHICKEN BROTH		2 gal 2 qts	
ONIONS,FRESH,SLICED	12-1/8 lbs	2 gal 4 qts	13-1/2 lbs
CELERY,FRESH,SLICED	9-1/2 lbs	2 gal 1 qts	13 lbs
CABBAGE,GREEN,FRESH,CHOPPED	4-1/8 lbs	1 gal 2-2/3 qts	5-1/8 lbs
SOY SAUCE	3-3/4 lbs	1 qts 2 cup	
MOLASSES	5-3/4 oz	1/2 cup	
GINGER,GROUND	3/8 oz	2 tbsp	
GARLIC POWDER	1/4 oz	1/3 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
CORNSTARCH	1-1/8 lbs	1 qts	
WATER,COLD	4-1/8 lbs	2 qts	
CHICKEN,BONED,CANNED,PIECES	23-1/4 lbs	2 gal 1-1/8 qts	
BEAN SPROUTS,CANNED,DRAINED	3-1/3 lbs	1 gal 2 qts	

Method

- 1 Combine chicken broth, onions, celery, soy sauce, molasses, ginger, garlic powder and pepper in a steam jacketed kettle or stockpot. Bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until vegetables are tender.
- 2 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot broth and vegetable mixture, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 3 Cut chicken into 1-inch pieces.
- 4 Stir chicken and bean sprouts gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/2 gal chicken chow mein into ungreased steam table pans. CCP: Hold for service at 140 F. or higher. Serve over steamed rice. Optional: Top each serving with 1/3 cup chow mein noodles.

MEAT, FISH, AND POULTRY No.L 161 00
ROAST TURKEY

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
172 cal	0 g	27 g	7 g	69 mg	901 mg	23 mg

Ingredient

TURKEY,WHOLE,READY-TO-COOK,RAW
SALT
SHORTENING,VEGETABLE,MELTED

Weight

65 lbs
7-5/8 oz
7-1/4 oz

Measure

3/4 cup
1 cup

Issue

Method

- 1 Remove bands from legs; open turkey cavity. Cut off wing tips.
- 2 Wash turkey thoroughly inside and out, under cold running water. Drain well.
- 3 Rub cavity with salt.
- 4 Tuck legs and tail into cavity. Place in roasting pans, breast side up. Turkeys should not touch each other.
- 5 Rub skin with salad oil or melted shortening. DO NOT ADD WATER.
- 6 Insert meat thermometer in center of inside thigh muscle of smallest bird.
- 7 Roast uncovered. CCP: Internal temperature OF ALL TURKEYS must reach 165 F. or higher for 15 seconds.
- 8 Baste frequently with drippings. CCP: Hold for service at 140 F. or higher.

ROAST TURKEY (BONELESS TURKEY)**Yield** 100**Portion** 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	4 g	31 g	12 g	95 mg	1010 mg	55 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT

Weight

38 lbs

Measure**Issue****Method**

- 1 Place turkeys in roasting pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings, uncovered. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.

ROAST TURKEY WITH BARBECUE SAUCE**Yield** 100**Portion** 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
309 cal	13 g	32 g	13 g	95 mg	1581 mg	68 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
SAUCE,BARBECUE

Weight

38 lbs
15-3/8 lbs

Measure

1 gal 3 qts

Issue**Method**

- 1 Place turkey in pans.
- 2 Using a convection oven, roast 2-1/2 to 3-1/2 hours in 325 F. oven, on high fan, closed vent. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 3 Use prepared Barbecue Sauce or Barbecue Sauce, Recipe No. O 002 00. Bring sauce to a boil; reduce heat; cover; simmer about 5 minutes or until heated thoroughly.
- 4 Slice turkey about 1/4-inch thick. CCP: Hold for service at 140 F. or higher. Serve 1/4 cup sauce over turkey slices.

Notes

- 1 When roasted, remove from oven; let stand at least 15 to 20 minutes to absorb juices and for ease in slicing.

MEAT, FISH, AND POULTRY No.L 163 00
TURKEY NUGGETS

Yield 100

Portion 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
284 cal	23 g	25 g	9 g	65 mg	1631 mg	68 mg

Ingredient

TURKEY,BNLS,WHITE AND DARK MEAT
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 GARLIC POWDER
 SEASONING,POULTRY
 PEPPER,BLACK,GROUND
 PAPRIKA,GROUND
 MILK,NONFAT,DRY
 WATER,WARM
 EGG WHITES
 SALT
 PARSLEY,DEHYDRATED,FLAKED
 BREADCRUMBS
 COOKING SPRAY,NONSTICK

Weight

26 lbs
 3-1/3 lbs
 5-1/8 oz
 1-5/8 oz
 1/3 oz
 1/3 oz
 1/3 oz
 1-3/4 oz
 2 lbs
 1-5/8 lbs
 2-1/2 oz
 1/8 oz
 3-5/8 lbs
 1 oz

Measure

3 qts
 1/2 cup
 1/4 cup 1-2/3 tbsp
 2-2/3 tbsp
 1 tbsp
 1 tbsp
 3/4 cup
 3-3/4 cup
 3 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 qts 3 cup
 2 tbsp

Issue

Method

- 1 Cut turkey into 1-1/2 to 2-inch strips.
- 2 Dredge turkey in mixture of flour, salt, garlic powder, poultry seasoning, pepper and paprika.
- 3 Reconstitute milk; add egg whites; mix well.
- 4 Dip floured turkey in milk and egg white mixture. Drain well.
- 5 Blend second salt, parsley and breadcrumbs to create breadcrumb mixture. Roll turkey in bread crumb mixture until well coated; shake off excess.
- 6 Lightly spray sheet pans with non-stick cooking spray. Place turkey nuggets onto sprayed sheet pans.
- 7 Spray turkey nuggets with cooking spray to ensure even browning.
- 8 Using a convection oven, bake 10 to 12 minutes at 375 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for service. Serve with sweet and sour sauce, barbecue sauce or mustard sauce.

MEAT, FISH, AND POULTRY No.L 164 00
ROAST DUCK

Yield 100

Portion 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
657 cal	0 g	37 g	55 g	164 mg	115 mg	22 mg

Ingredient

DUCK,WHOLE,READY TO COOK
PEPPER,BLACK,GROUND

Weight

100 lbs
1/8 oz

Measure

1/3 tsp

Issue

Method

- 1 Wash duck thoroughly, inside and out, under cold running water. Drain well.
- 2 Rub cavity of duck with pepper.
- 3 Place duck, breast side up on sheet pans without crowding. Prick skin of duck.
- 4 Roast 2 hours or until duck is done in 325 F. oven. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour off fat frequently during roasting period. CCP: Hold for service at 140 F. or higher.

HAWAIIAN BAKED DUCK**Yield** 100**Portion** 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
677 cal	5 g	37 g	55 g	164 mg	116 mg	27 mg

Ingredient**Weight****Measure****Issue**

DUCK,WHOLE,READY TO COOK

100 lbs

PEPPER,BLACK,GROUND

1/8 oz

1/3 tsp

GINGER,GROUND

1/4 oz

1 tbsp

JUICE,ORANGE

4-3/8 lbs

2 qts

JUICE,PINEAPPLE,CANNED,UNSWEETENED

4-3/8 lbs

2 qts

Method

- 1 Wash duck thoroughly, inside and out, under cold running water. Drain well.
- 2 Rub cavity of duck with a mixture of pepper and ginger.
- 3 Place duck, breast side up, in pans without crowding. Prick skin of duck.
- 4 Combine orange juice with canned pineapple juice.
- 5 Roast 2 hours, basting frequently with juice mixture, until duck is done in 325 F. oven. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour off fat frequently during roasting period. CCP: Hold for service at 140 F. or higher.

ROAST DUCK WITH APPLE JELLY GLAZE**Yield** 100**Portion** 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
690 cal	8 g	37 g	56 g	165 mg	145 mg	23 mg

Ingredient**Weight****Measure****Issue**

DUCK,WHOLE,READY TO COOK

100 lbs

PEPPER,BLACK,GROUND

1/8 oz

1/3 tsp

BUTTER

2 oz

1/4 cup 1/3 tbsp

JELLY,APPLE

2 lbs

3 cup

JUICE,APPLE,CANNED

13-1/8 oz

1-1/2 cup

JUICE,LEMON

2-1/8 oz

1/4 cup 1/3 tbsp

JUICE,ORANGE

4-3/8 oz

1/2 cup

CATSUP

6-1/3 oz

3/4 cup

VINEGAR,DISTILLED

1 oz

2 tbsp

Method

- 1 Wash duck thoroughly, inside and out, under cold running water. Drain well.
- 2 Rub cavity of duck with pepper.
- 3 Place duck, breast side up, in pans without crowding. Prick skin of duck.
- 4 Roast 1-1/2 hours at 325 F. Pour off fat frequently during roasting period.
- 5 Melt butter or margarine. Add apple jelly and canned apple juice. Stir to break up jelly; continue stirring until jelly is melted. Remove from heat.
- 6 Add lemon juice, orange juice, tomato catsup and vinegar. Stir until well blended. Increase oven temperature to 375 F.
- 7 Brush skin evenly with 1/2 of the glaze; roast 15 minutes. Repeat with remaining glaze; roast an additional 15 minutes or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HONEY GLAZED DUCK**Yield** 100**Portion** 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
701 cal	11 g	37 g	55 g	164 mg	370 mg	23 mg

Ingredient**Weight****Measure****Issue**

DUCK,WHOLE,READY TO COOK

100 lbs

PEPPER,BLACK,GROUND

1/8 oz

1/3 tsp

HONEY

3 lbs

1 qts

SOY SAUCE

10-1/8 oz

1 cup

GINGER,GROUND

1/4 oz

1 tbsp

SALT

7/8 oz

1 tbsp

PEPPER,BLACK,GROUND

1/8 oz

1/3 tsp

Method

- 1 Wash duck thoroughly, inside and out, under cold running water. Drain well.
- 2 Rub cavity of duck with pepper.
- 3 Place duck, breast side up, in pans without crowding. Prick skin of duck.
- 4 Roast 1-1/2 hours at 325 F.
- 5 Combine honey, soy sauce, ground ginger, salt and black pepper. Stir until well blended.
- 6 Increase oven temperature to 375 F. Brush skin of ducks evenly with 1/2 of glaze. Roast 15 minutes. Repeat with remaining glaze. Roast an additional 15 minutes or until tender. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 165 00
PIZZA

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
226 cal	28 g	9 g	9 g	16 mg	449 mg	146 mg

Ingredient

Weight

Measure

Issue

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce..
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil or melted shortening in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to 18x26 sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes on high fan, closed vent or until slightly brown.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake 8 minutes at 450 F. on high fan, closed vent or until crust is browned and cheese starts to turn golden.
- 13 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

PIZZA (THICK CRUST)**Yield** 100**Portion** 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
362 cal	50 g	14 g	12 g	19 mg	607 mg	175 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	4-2/3 oz	1/2 cup 3 tbsp	
WATER,WARM	1-1/8 lbs	2-1/4 cup	
WATER,COLD	6-1/4 lbs	3 qts	
FLOUR,WHEAT,BREAD	13 lbs	2 gal 2-3/4 qts	
SALT	2-1/3 oz	1/4 cup	
SUGAR,GRANULATED	5-1/4 oz	3/4 cup	
OIL,SALAD	1-1/8 lbs	2-1/4 cup	
CHEESE,MOZZARELLA,SHREDDED	5 lbs	1 gal 1 qts	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 10 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 4 pound 10 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/4-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes on high fan, closed vent or until slightly brown.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1-1/4 quart shredded cheese over each pan.
- 11 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 12 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden.
- 13 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

MUSHROOM, GREEN PEPPER AND ONION PIZZA**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
235 cal	31 g	10 g	9 g	16 mg	476 mg	150 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
MUSHROOMS,CANNED,SLICED,DRAINED	1-3/8 lbs	1 qts	
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs
ONIONS,FRESH,SLICED	1-3/4 lbs	1 qts 2-7/8 cup	2 lbs
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Drain mushrooms; slice peppers and onions. Evenly distribute 1 cup mushrooms, 3 cups green peppers, and 1-3/4 cups onion over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent.
- 14 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.

HAMBURGER PIZZA**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
300 cal	29 g	17 g	13 g	44 mg	466 mg	150 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
BEEF,GROUND,BULK,RAW,90% LEAN	8 lbs		
ONIONS,FRESH,CHOPPED	12-2/3 oz	2-1/4 cup	14-1/8 oz
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
OREGANO,CRUSHED	1/8 oz	1 tbsp	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Saute thawed ground beef with onions. Drain or skim off excess fat; add black pepper, crushed oregano. Blend well. CCF: Internal temperature must reach 155 F. or higher for 15 seconds. Sprinkle 1 quart of meat mixture in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 14 Cut 5 by 5.

PEPPERONI, GREEN PEPPER, AND MUSHROOM PIZZA**Yield** 100**Portion** 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
255 cal	30 g	10 g	11 g	19 mg	568 mg	149 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
MUSHROOMS,CANNED,SLICED,DRAINED	1-3/8 lbs	1 qts	
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs
PEPPERONI	1 lbs		
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to sheet pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Drain mushrooms, slice peppers, slice pepperoni. Evenly distribute 1 cup mushrooms, 3 cups green peppers and 4 ounces pepperoni over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 14 Cut 5 by 5.

PEPPERONI PIZZA**Yield** 100**Portion** 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
248 cal	29 g	10 g	11 g	19 mg	541 mg	147 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
PEPPERONI	1 lbs		
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Thinly slice pepperoni; evenly distribute 4 ounces over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 14 Cut 5 by 5.

PIZZA (ROLL MIX)**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
211 cal	27 g	9 g	8 g	16 mg	519 mg	161 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE

1 gal

ROLL,MIX

6-3/4 lbs

YEAST,ACTIVE,DRY

2-1/4 oz

1/4 cup 1-2/3 tbsp

WATER

3-3/4 lbs

1 qts 3-1/8 cup

OIL,SALAD

1-7/8 oz

1/4 cup 1/3 tbsp

OIL,SALAD

1-7/8 oz

1/4 cup 1/3 tbsp

CHEESE,MOZZARELLA,SHREDDED

4 lbs

1 gal

CHEESE,PARMESAN,GRATED

7 oz

2 cup

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Combine roll mix, yeast, and water. Follow directions on containers.
- 3 Shape into four 2 pound 10 ounce balls.
- 4 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 5 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 6 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 7 Spread 1 quart sauce evenly over dough in each pan.
- 8 Sprinkle 1 quart shredded cheese over each pan.
- 9 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 10 Using a convection oven, bake at 450 F. 10 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 11 Cut 5 by 5.

PORK OR ITALIAN SAUSAGE PIZZA

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
265 cal	29 g	11 g	12 g	25 mg	545 mg	160 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA	4-1/2 lbs	3 qts 3-1/2 cup	
SAUSAGE,POLISH,PORK,RAW	3 lbs		
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Saute pork or sausage until light brown; drain or skim off excess fat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Evenly distribute 1-1/2 cups sausage over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. about 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 14 Cut 5 by 5.

FRENCH BREAD PIZZA**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
323 cal	46 g	14 g	9 g	24 mg	827 mg	245 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE

1 gal

BREAD,FRENCH

17 lbs

CHEESE,MOZZARELLA,SHREDDED

6-1/2 lbs

1 gal 2-1/2 qts

CHEESE,PARMESAN,GRATED

4 oz

1-1/8 cup

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Cut each loaf of bread lengthwise and divide each half into 3 pieces. Place 12 pieces on each pan.
- 3 Spread 2-1/3 tablespoons sauce over each piece.
- 4 Evenly distribute 1 ounce or 1/4 cup shredded cheese over each piece.
- 5 Sprinkle 1/2 teaspoon grated cheese over mixture on each piece.
- 6 Using a convection oven, bake at 400 F. for 6 minutes or until cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.

SAUSAGE, GREEN PEPPER, AND ONION PIZZA

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
266 cal	30 g	11 g	11 g	23 mg	541 mg	152 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	2-3/8 oz	1/4 cup 2 tbsp	
WATER,WARM	9-3/8 oz	1-1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,BREAD	6-5/8 lbs	1 gal 1-1/2 qts	
SALT	1 oz	1 tbsp	
SUGAR,GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
OIL,SALAD	7-2/3 oz	1 cup	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
SAUSAGE,ITALIAN,HOT	3 lbs		
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs
ONIONS,FRESH,SLICED	1-3/4 lbs	1 qts 2-7/8 cup	2 lbs
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Place water, flour, salt, sugar and salad oil in mixer bowl in order listed. Add yeast solution.
- 4 Using a dough hook, mix at low speed about 8 minutes until dough is smooth and elastic. Dough temperature should be 86 F. to 88 F.
- 5 Divide dough; shape into four 2 pound 7 ounce balls. Cover; let rise in warm place 1-1/2 to 2 hours or until double in bulk.
- 6 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 7 Place dough balls on lightly floured working surface. Roll out each ball to 1/8-inch thickness. Transfer dough to pans pushing dough slightly up edges of pan. Using 1 tablespoon oil per pan, lightly brush dough. Gently prick dough to prevent bubbling.
- 8 Using a convection oven, bake at 450 F. 7 minutes or until slightly brown on high fan, closed vent.
- 9 Spread 1 quart sauce evenly over dough in each pan.
- 10 Sprinkle 1 quart shredded cheese over each pan.
- 11 Saute pork or Italian sausage until light brown. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Drain or skim off excess fat. Evenly distribute 1-1/2 cups sausage, 3 cups green peppers, and 1-3/4 cups onions over cheese in each pan.
- 12 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 13 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 14 Cut 5 by 5.

PIZZA (POURABLE PIZZA CRUST)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
260 cal	39 g	11 g	7 g	16 mg	419 mg	185 mg

Ingredient**Weight****Measure****Issue**

PIZZA SAUCE		1 gal	
YEAST,ACTIVE,DRY	3-3/8 oz	1/2 cup	
WATER,WARM	8-1/3 lbs	1 gal	
FLOUR,WHEAT,BREAD	8-1/2 lbs	1 gal 3 qts	
MILK,NONFAT,DRY	10-3/8 oz	1 qts 3/8 cup	
SUGAR,GRANULATED	8-7/8 oz	1-1/4 cup	
SALT	5/8 oz	1 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	
CORN MEAL	4-7/8 oz	1 cup	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	

Method

- 1 Prepare 1 recipe Pizza Sauce, Recipe No. O 012 00 or use prepared pizza sauce.
- 2 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes, stir.
- 3 Sift together flour, nonfat dry milk, sugar, and salt. Add yeast solution and salad oil or melted shortening.
- 4 Using wire whip, blend at medium speed 10 minutes. Batter will be lumpy.
- 5 Coat bottom and sides of each pan with 1 tablespoon salad oil or melted shortening.
- 6 Sprinkle 1/4 cup cornmeal evenly into each pan. Pour 1-3/4 quart pizza dough batter into each pan. Spread evenly. Let stand 20 minutes.
- 7 Using a convection oven, bake at 450 F. 12 minutes or until slightly brown on high fan, open vent.
- 8 Spread 1 quart sauce evenly over dough in each pan.
- 9 Sprinkle 1 quart shredded cheese over each pan.
- 10 Sprinkle 1/2 cup grated cheese over mixture in each pan.
- 11 Using a convection oven, bake at 450 F. 8 minutes or until crust is browned and cheese starts to turn golden on high fan, closed vent. CCP: Hold for service at 140 F. or higher.
- 12 Cut 5 by 5.

PIZZA (12 INCH FROZEN CRUST)**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
259 cal	35 g	11 g	8 g	20 mg	456 mg	203 mg

Ingredient

PIZZA CRUST,12"" ,FROZEN
 COOKING SPRAY, NONSTICK
 SAUCE,PIZZA,CANNED
 CHEESE,MOZZARELLA
 CHEESE,PARMESAN,GRATED

Weight

12-1/2 lbs
 2 oz
 10-7/8 lbs
 4-2/3 lbs
 7 oz

Measure

1/4 cup 1/3 tbsp
 1 gal 1/2 qts
 1 gal
 2 cup

Issue**Method**

- 1 Place 2 crusts on each greased sheet pan.
- 2 Pour 3/4 cup sauce over each crust.
- 3 Sprinkle about 2/3 cup cheese over each pizza.
- 4 Sprinkle about 1-1/4 tablespoon grated cheese over mixture in each pan.
- 5 Bake at 450 F. about 20 minutes or until crust is browned and crisp.
- 6 Cut each pizza into 4 wedges. CCP: Hold for service at 140 F. or higher.

CHUCK WAGON STEW (BEANS WITH BEEF)**Yield** 100**Portion** 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
416 cal	54 g	28 g	12 g	70 mg	1138 mg	141 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED
 CATSUP
 BEANS,BAKED,W/PORK,CANNED

Weight

15 lbs
 6 lbs
 3 lbs
 1-7/8 lbs
 53-1/2 lbs

Measure

1 gal 1/4 qts
 2 qts 1-1/8 cup
 3-1/2 cup
 6 gal

Issue

6-2/3 lbs
 3-2/3 lbs

Method

- 1 Cook beef with onions and peppers until it loses its pink color, stirring to break apart, in steam-jacketed kettle or stock pot. Drain or skim off excess fat.
- 2 Add catsup and beans to beef, onion and pepper mixture. Stir well.
- 3 Simmer for 20 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED SCALLOPS**Yield** 100**Portion** 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
124 cal	6 g	14 g	5 g	37 mg	257 mg	32 mg

Ingredient**Weight****Measure****Issue**

SCALLOPS,SEA,RAW	30 lbs	2 gal 1 qts	
JUICE,LEMON	11-1/2 oz	1-3/8 cup	
BREADCRUMBS	1-3/8 lbs	1 qts 2 cup	
SALT	1/2 oz	3/8 tsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
PAPRIKA,GROUND	1/8 oz	1/8 tsp	
BASIL,SWEET,WHOLE,CRUSHED	1/4 oz	1 tbsp	
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
BUTTER,MELTED	1 lbs	2 cup	
PARSLEY,DEHYDRATED,FLAKED	3/8 oz	1/2 cup	

Method

- 1 Wash scallops thoroughly; cut large ones in half. Drain well.
- 2 Marinate scallops in lemon juice 5 to 10 minutes.
- 3 Mix bread crumbs, salt, pepper, paprika, basil and garlic.
- 4 Drain scallops. Dredge scallops in seasoned bread crumbs. Place an equal quantity of scallops in each steam table pan.
- 5 Drizzle 1/2 cup melted butter or margarine over top of scallops in each pan. Using a convection oven, bake at 350 F. 20 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Remove from oven; sprinkle each pan with 2 tablespoons parsley. CCP: Hold at 140 F. or higher for service.

BAKED WHOLE TROUT**Yield** 100**Portion** 10 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	6 g	23 g	17 g	87 mg	326 mg	94 mg

Ingredient

FISH,RAINBOW TROUT,WHOLE,RAW
 COOKING SPRAY,NONSTICK
 BUTTER,MELTED
 DILL WEED,DRIED
 PEPPER,BLACK,GROUND
 JUICE,LEMON
 BREADCRUMBS
 SALT

Weight

63 lbs
 2 oz
 2-1/2 lbs
 1/4 oz
 1/8 oz
 2-1/8 lbs
 2-1/8 lbs
 1-1/4 oz

Measure

1/4 cup 1/3 tbsp
 1 qts 1 cup
 2 tbsp
 1/3 tsp
 1 qts
 2 qts 1 cup
 2 tbsp

Issue**Method**

- 1 Place single layer of fish on pans sprayed with non-stick cooking spray.
- 2 Combine butter or margarine, dill weed, and pepper; add lemon juice. Use 1 cup lemon-butter mixture for each pan of fish. Lightly brush inside and top of each fish.
- 3 Combine bread crumbs and salt. Use 1 cup bread crumbs per pan; evenly sprinkle on inside and outside of fish.
- 4 Bake 15 minutes in 375 F. convection oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 Since trout does not hold well in serving line for long periods of time, prepare by progressive cooking methods in small batches.

BAKED TROUT FILLETS**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
298 cal	4 g	32 g	16 g	105 mg	247 mg	122 mg

Ingredient

FISH,RAINBOW TROUT,FILLET,RAW,5 OZ
 COOKING SPRAY,NONSTICK
 BUTTER,MELTED
 PEPPER,BLACK,GROUND
 JUICE,LEMON
 BREADCRUMBS
 SALT

Weight

32 lbs
 2 oz
 1-2/3 lbs
 1/8 oz
 1-3/8 lbs
 1-3/8 lbs
 7/8 oz

Measure

1/4 cup 1/3 tbsp
 3-3/8 cup
 1/4 tsp
 2-5/8 cup
 1 qts 2 cup
 1 tbsp

Issue**Method**

- 1 Place single layer of fish on pans sprayed with non-stick cooking spray in rows, skin side down.
- 2 Combine butter or margarine and pepper; add lemon juice. Use 1 cup lemon butter mixture for each pan of fish. Evenly brush inside and top of each fish.
- 3 Combine breadcrumbs and salt. Use 1 cup bread crumbs per pan; evenly sprinkle over top of each fish.
- 4 Bake 9 minutes in 375 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

Notes

- 1 Since trout does not hold well in serving line for long periods of time, prepare by progressive cooking methods in small batches.

CHILI (WITHOUT BEANS)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
346 cal	16 g	34 g	17 g	106 mg	677 mg	70 mg

Ingredient**Weight****Measure****Issue**

BEEF,GROUND,BULK,RAW,90% LEAN

30 lbs

TOMATOES,CANNED,CRUSHED,INCL LIQUIDS

19-7/8 lbs

2 gal 1 qts

TOMATO PASTE,CANNED

7-1/8 lbs

3 qts 1/4 cup

ONIONS,FRESH,CHOPPED

3-1/8 lbs

2 qts 7/8 cup

3-1/2 lbs

CHILI POWDER,DARK,GROUND

9-7/8 oz

2-3/8 cup

CUMIN,GROUND

2-1/4 oz

1/2 cup 2-2/3 tbsp

PAPRIKA,GROUND

2 oz

1/2 cup

SALT

1-7/8 oz

3 tbsp

PEPPER,RED,GROUND

2/3 oz

1/4 cup

GARLIC POWDER

1/3 oz

1 tbsp

WATER

14-5/8 lbs

1 gal 3 qts

Method

- 1 Cook beef until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, onions, chili powder, cumin, paprika, salt, pepper, garlic and water; stir. Bring to a simmer; cook 1 hour, stirring occasionally. DO NOT BOIL. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 171 00
CHEESE PITA PIZZA

Yield 100

Portion 2-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
234 cal	37 g	10 g	5 g	15 mg	450 mg	163 mg

Ingredient

BREAD,PITA,WHITE,5-INCH
SAUCE,PIZZA,CANNED
CHEESE,MOZZARELLA,SHREDDED

Weight

13-1/4 lbs
7-1/4 lbs
4 lbs

Measure

100 each
3 qts
1 gal

Issue

Method

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle 1/4 cup cheese over sauce on each pizza.
- 4 Using a convection oven, bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.

MUSHROOM, ONION, AND GREEN PEPPER PITA PIZZA**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	38 g	10 g	5 g	15 mg	490 mg	167 mg

Ingredient**Weight****Measure****Issue**

BREAD,PITA,WHITE,5-INCH

13-1/4 lbs

100 each

SAUCE,PIZZA,CANNED

7-1/4 lbs

3 qts

CHEESE,MOZZARELLA,SHREDDED

4 lbs

1 gal

MUSHROOMS,CANNED,SLICED,DRAINED

2 lbs

1 qts 2 cup

ONIONS,FRESH,CHOPPED

2-1/8 lbs

1 qts 2 cup

2-1/3 lbs

PEPPERS,GREEN,FRESH,CHOPPED

2 lbs

1 qts 2-1/8 cup

2-1/2 lbs

Method

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle about 1 ounce or 1/4 cup cheese, 1 tablespoon mushrooms, 1 tablespoon onions and 1 tablespoon peppers over sauce on each pita.
- 4 Using a convection oven bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.

BEEF STEW (CANNED BEEF CHUNKS)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
387 cal	19 g	38 g	17 g	104 mg	152 mg	39 mg

Ingredient**Weight****Measure****Issue**

BEEF,CANNED,CHUNKS,W/NATURAL JUICE,DRAINED	29 lbs	6 gal 2-1/2 qts	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
GARLIC POWDER	1/2 oz	1 tbsp	
WATER	16-3/4 lbs	2 gal	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	6-5/8 lbs	3 qts	
THYME,GROUND	1/8 oz	1 tbsp	
BAY LEAF,WHOLE,DRIED	1/8 oz	4 lf	
CARROTS,FRESH,SLICED	3-3/8 lbs	2 qts 4 cup	4-1/8 lbs
CELERY,FRESH,CHOPPED	4-1/4 lbs	1 gal	5-7/8 lbs
ONIONS,FRESH,QUARTERED	2-1/2 lbs	2 qts 1-7/8 cup	2-3/4 lbs
POTATOES,FRESH,CHOPPED	10-1/3 lbs	1 gal 3-1/2 qts	12-3/4 lbs
FLOUR,WHEAT,GENERAL PURPOSE	1-1/4 lbs	1 qts 1/2 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	

Method

- 1 Place beef, pepper and garlic in steam-jacketed kettle or stock pot.
- 2 Add water, tomatoes, thyme and bay leaves. Bring to a boil; reduce heat.
- 3 Add carrots to beef mixture. Cover; simmer 15 minutes.
- 4 Add celery, onions and potatoes to beef mixture. Stir to mix. Cover; simmer 20 minutes or until vegetables are tender.
- 5 Thicken gravy, if desired. Combine flour and water. Add to stew while stirring; cook 5 minutes or until thickened. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEESE TORTELLINI MARINARA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
273 cal	46 g	13 g	5 g	26 mg	1004 mg	205 mg

Ingredient

MARINARA SAUCE

WATER,BOILING

SALT

TORTELLINI,FROZEN,CHEESE

Weight

58-1/2 lbs

1-1/4 oz

14 lbs

Measure

3 gal 2-1/4 qts

7 gal

2 tbsp

Issue**Method**

- 1 Prepare 3/4 recipe Marinara Sauce, Recipe No. O 004 00 or use prepared marinara sauce.
- 2 Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions; DO NOT OVERCOOK. Drain thoroughly.
- 3 Add tortellini to sauce. Stir gently but thoroughly.
- 4 Simmer 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

SPINACH TORTELLINI MARINARA (FROZEN)**Yield** 100**Portion** 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
341 cal	33 g	19 g	15 g	111 mg	640 mg	371 mg

Ingredient

MARINARA SAUCE

WATER,BOILING

SALT

TORTELLINI,FROZEN,SPINACH

Weight

58-1/2 lbs

1-1/4 oz

14 lbs

Measure

3 gal 2-1/4 qts

7 gal

2 tbsp

Issue**Method**

- 1 Prepare 3/4 recipe Marinara Sauce, Recipe No. O 004 00 or use prepared marinara sauce.
- 2 Add spinach filled tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions. DO NOT OVERCOOK. Drain thoroughly.
- 3 Add tortellini to sauce. Stir gently but thoroughly.
- 4 Simmer 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

CHEESE TORTELLINI MARINARA (DEHYDRATED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
272 cal	46 g	13 g	5 g	26 mg	997 mg	205 mg

Ingredient

MARINARA SAUCE
 WATER,BOILING
 SALT
 TORTELLINI,CHEESE,DRY

Weight

58-1/2 lbs
 1-1/4 oz
 9-1/4 lbs

Measure

3 gal 2-1/4 qts
 7 gal
 2 tbsp

Issue**Method**

- 1 Prepare 3/4 recipe Marinara Sauce, Recipe No. O 004 00 or use prepared marinara sauce.
- 2 Add tortellini slowly to boiling salted water, stirring constantly until water boils again. Cook according to package instructions. DO NOT OVERCOOK. Drain thoroughly.
- 3 Add tortellini to sauce. Stir gently but thoroughly.
- 4 Simmer 5 minutes or until thoroughly heated. CCP: Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 174 00
RICE FRITTATA

Yield 100

Portion 11 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
391 cal	25 g	24 g	22 g	220 mg	805 mg	430 mg

Ingredient

Weight

Measure

Issue

RICE, LONG GRAIN	3-3/4 lbs	2 qts 1-3/8 cup	
WATER, BOILING	10-1/2 lbs	1 gal 1 qts	
SALT	3/4 oz	1 tbsp	
OIL, SALAD	3/4 oz	1 tbsp	
TOMATOES, FRESH, CHOPPED	15-7/8 lbs	2 gal 2 qts	16-1/4 lbs
CHEESE, CHEDDAR, SHREDDED	11 lbs	2 gal 3 qts	
MUSHROOMS, CANNED, DRAINED	7 lbs	1 gal 1-1/8 qts	
PEPPERS, GREEN, FRESH, CHOPPED	4-7/8 lbs	3 qts 2-7/8 cup	6 lbs
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	5-1/4 lbs	3 qts 2-7/8 cup	5-7/8 lbs
MILK, NONFAT, DRY	5-5/8 oz	2-3/8 cup	
WATER, WARM	5-3/4 lbs	2 qts 3 cup	
EGG WHITES	8-1/2 lbs	1 gal	
EGGS, WHOLE, FROZEN	8-5/8 lbs	1 gal	
PEPPER, BLACK, GROUND	7/8 oz	1/4 cup 1/3 tbsp	
SALT	1-1/4 oz	2 tbsp	

Method

- 1 Combine rice, water, salt and salad oil. Bring to a boil. Stir occasionally. Cover tightly; simmer 20 to 25 minutes.
- 2 Combine tomatoes, cheese, mushrooms, peppers, onions and rice. Mix well. Place 5-1/2 quarts mixture in each lightly sprayed steam table pan.
- 3 Reconstitute milk.
- 4 Thaw egg products. Combine milk, eggs, pepper, and salt. Mix well.
- 5 Pour 1-1/2 quart egg mixture over rice mixture in each pan. Stir to distribute evenly.
- 6 Using a convection oven, bake at 325 F. for 45 minutes or until eggs are completely set on low fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Cut 3 by 5.

POTATO FRITTATA**Yield** 100**Portion** 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
243 cal	28 g	18 g	7 g	213 mg	568 mg	175 mg

Ingredient**Weight****Measure****Issue**

POTATOES,FRESH,PEELED,CUBED	16-1/2 lbs	3 gal	20-3/8 lbs
WATER,BOILING	16-3/4 lbs	2 gal	
SALT	1 oz	1 tbsp	
BROCCOLI,FRESH,CHOPPED	16-1/2 lbs	5 gal 1-1/4 qts	27 lbs
WATER,BOILING	20-7/8 lbs	2 gal 2 qts	
SALT	1/2 oz	3/8 tsp	
TOMATOES,FRESH,SLICED	19 lbs	2 gal 4 qts	19-3/8 lbs
ONIONS,FRESH,CHOPPED	6-1/3 lbs	1 gal 1/2 qts	7 lbs
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
WATER,WARM	7-1/3 lbs	3 qts 2 cup	
EGG WHITES	10-2/3 lbs	1 gal 1 qts	
EGGS,WHOLE,FROZEN	10-3/4 lbs	1 gal 1 qts	
PARSLEY,FRESH,BUNCH,CHOPPED	5-1/4 oz	2-1/2 cup	5-1/2 oz
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	7/8 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PAPRIKA,GROUND	5/8 oz	2-1/3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	

Method

- 1 Add potatoes to boiling salted water, bring to a boil; reduce heat. Cover; simmer 8 minutes or until tender. Drain well.
- 2 Add broccoli to boiling salted water. Return to a boil; reduce heat. Simmer 5 minutes until tender; cool.
- 3 Combine potatoes, broccoli, tomatoes, onions, and parmesan cheese. Toss lightly. Place 1-1/2 gallon mixture in each lightly sprayed steam table pan.
- 4 Reconstitute milk.
- 5 Thaw eggs. Combine milk, eggs, parsley, salt, pepper, garlic, paprika, and basil. Mix well.
- 6 Pour 2 quarts egg mixture over potato mixture in each pan. Stir to distribute evenly.
- 7 Using a convection oven, bake at 325 F. for 40-45 minutes or until eggs are set on low fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Cut 3 by 5.

VEGETABLE STUFFED PEPPERS

Yield 100

Portion 2 Halves

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	50 g	13 g	15 g	21 mg	1163 mg	218 mg

Ingredient**Weight****Measure****Issue**

TOMATO SAUCE		3 gal 2 qts	
PEPPERS, GREEN, FRESH	32 lbs	6 gal 3/8 qts	39 lbs
WATER, BOILING	83-5/8 lbs	10 gal	
CORN, CANNED, WHOLE KERNEL, DRAINED	8-3/4 lbs	1 gal 2 qts	
BEANS, KIDNEY, DARK RED, CANNED, DRAINED	8-1/4 lbs	1 gal 1-1/4 qts	
STEAMED RICE		1 gal 2 qts	
TOMATOES, FRESH, SLICED	2 lbs	1 qts 1 cup	2 lbs
ONIONS, FRESH, CHOPPED	2-7/8 lbs	2 qts 1/8 cup	3-1/4 lbs
GARLIC POWDER	1/3 oz	1 tbsp	
PARSLEY, FRESH, BUNCH, CHOPPED	4-1/4 oz	2 cup	4-1/2 oz
SALT	1-1/4 oz	2 tbsp	
PEPPER, BLACK, GROUND	5/8 oz	2-2/3 tbsp	
PEPPER, RED, GROUND	1/8 oz	1/3 tsp	
CUMIN, GROUND	7/8 oz	1/4 cup 1/3 tbsp	
CHILI POWDER, DARK, GROUND	3-1/8 oz	3/4 cup	
CHEESE, CHEDDAR, SHREDDED	4-1/2 lbs	1 gal 1/2 qts	
OIL, SALAD	7-2/3 oz	1 cup	
WATER	3-2/3 lbs	1 qts 3 cup	

Method

- 1 Prepare 2 recipes Tomato Sauce, Recipe No. O 015 00 or use prepared tomato sauce. CCP: Hold at 140 F. or higher.
- 2 Cut each pepper in half lengthwise; remove core.
- 3 Place peppers in boiling water. Return to a boil; cook 1 minute. Drain well.
- 4 Drain corn and beans. Rinse beans. Drain well.
- 5 Combine corn, beans, cooked rice, tomatoes, onions, garlic, parsley, salt, peppers, cumin, chili powder, oil, and cheese. Mix lightly.
- 6 Fill each pepper with 1/2 cup vegetable-rice mixture. Place peppers in pans.
- 7 Pour 1/2 cup water around peppers in each steam table pan.
- 8 Pour 3-1/3 cups tomato sauce over peppers each pan. Cover.
- 9 Using a convection oven bake at 325 F. for 40 minutes or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 In Step 4, 12 pounds canned pinto or black beans may be used per 100 portions. Drain beans.
- 2 In Step 4, 9-1/8 pounds frozen corn may be used, per 100 servings.
- 3 In Step 6, 9 pounds cooked brown rice may be used, per 100 servings. Cook according to Recipe No. E 005 05.

BOMBAY CHICKEN (8 PC)**Yield** 100**Portion** 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	31 g	39 g	10 g	119 mg	119 mg	27 mg

Ingredient

HONEY
 JUICE,LIME
 CURRY POWDER
 CHICKEN, 8 PC CUT, SKIN REMOVED

Weight

7-7/8 lbs
 3-3/8 lbs
 2 oz
 82 lbs

Measure

2 qts 2-1/2 cup
 1 qts 2-3/4 cup
 1/2 cup 1 tbsp

Issue**Method**

- 1 Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken breasts on lightly sprayed sheet pans.
- 3 Using a convection oven, bake at 350 F. for 40 minutes or until done on high fan, closed vent. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 4.
- 4 Pour 1-1/4 qt sauce evenly over chicken in each pan. Bake at 350 F. 10 to 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BOMBAY CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
287 cal	31 g	32 g	4 g	88 mg	81 mg	22 mg

Ingredient

CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY,NONSTICK
 HONEY
 JUICE,LIME
 CURRY POWDER

Weight

31-1/4 lbs
 1-1/2 oz
 7-7/8 lbs
 3-3/8 lbs
 2 oz

Measure

3 tbsp
 2 qts 2-1/2 cup
 1 qts 2-3/4 cup
 1/2 cup 1 tbsp

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Transfer chicken to steam table pans. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
- 4 Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 5 Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

TROPICAL CHICKEN SALAD (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
419 cal	24 g	26 g	25 g	82 mg	254 mg	43 mg

Ingredient**Weight****Measure****Issue**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS

9-7/8 lbs

1 gal 1/2 qts

SALAD DRESSING,MAYONNAISE TYPE

5-7/8 lbs

3 qts

RESERVED LIQUID

8-1/3 oz

1 cup

CURRY POWDER

1-3/4 oz

1/2 cup

CHICKEN,COOKED,DICED

18 lbs

APPLES,FRESH,MEDIUM,PEELED,CORED,CHOPPED

12-3/8 lbs

2 gal 3-1/4 qts

15-7/8 lbs

COCONUT,PREPARED,SWEETENED FLAKES

1-1/2 lbs

1 qts 3-1/2 cup

ALMONDS,SLIVERED

1-1/4 lbs

1 qts 1 cup

LETTUCE,ICEBERG,FRESH

4 lbs

4-1/3 lbs

Method

- 1 Drain pineapple. Reserve juice for use in Step 2 and pineapple for use in Step 3.
- 2 Blend salad dressing, reserved pineapple juice, curry powder and salt together; cover.
- 3 Combine chicken, apples, pineapple, coconut, and almonds. Mix lightly.
- 4 Add salad dressing mixture to chicken mixture. Mix lightly but thoroughly; cover. CCP: Refrigerate at 41 F. or lower.
- 5 Place 1 lettuce leaf on each serving dish; place 1 cup chicken mixture on top of lettuce; cover. CCP: Refrigerate at 41 F. or lower until ready to serve.

Notes

- 1 In Step 2, 6-1/2 pound (3 quarts) low fat plain yogurt may be used for salad dressing per 100 servings.

TROPICAL CHICKEN SALAD (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
434 cal	26 g	23 g	27 g	69 mg	786 mg	45 mg

Ingredient**Weight****Measure****Issue**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS

10-3/8 lbs

1 gal 3/4 qts

SALAD DRESSING,MAYONNAISE TYPE

6-1/8 lbs

3 qts 1/2 cup

RESERVED LIQUID

8-1/3 oz

1 cup

CURRY POWDER

1-7/8 oz

1/2 cup 1/3 tbsp

SALT

1 oz

1 tbsp

CHICKEN,BONED,CANNED,PIECES

23-1/4 lbs

2 gal 1-1/8 qts

APPLES,FRESH,MEDIUM,PEELED,CORED,CHOPPED

13-1/4 lbs

3 gal <1/16th qts

17 lbs

COCONUT,PREPARED,SWEETENED FLAKES

1-5/8 lbs

2 qts

ALMONDS,SLIVERED

1-1/4 lbs

1 qts 1-1/4 cup

LETTUCE,ICEBERG,FRESH

4 lbs

4-1/3 lbs

Method

- 1 Drain pineapple. Reserve juice for use in Step 2 and pineapple for use in Step 4.
- 2 Blend salad dressing, reserved pineapple juice, curry powder and salt together; cover.
- 3 Combine chicken, apples, pineapple, coconut, and almonds. Mix lightly.
- 4 Add salad dressing mixture to chicken mixture. Mix lightly but thoroughly; cover. CCP: Refrigerate at 41 F. or lower.
- 5 Place 1 lettuce leaf on each serving dish; place 1 cup chicken salad mixture on top of lettuce; cover. CCP: Refrigerate at 41 F. or lower until ready to serve.

Notes

- 1 In Step 2, 6-1/2 pounds (3 quarts) low fat plain yogurt may be used for salad dressing per 100 servings.

HONEY GINGER CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
217 cal	11 g	33 g	4 g	88 mg	481 mg	21 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

COOKING SPRAY, NONSTICK

3/4 oz

1 tbsp

HONEY

2-1/4 lbs

3 cup

SOY SAUCE

1-5/8 lbs

2-1/2 cup

JUICE, LEMON

1-1/3 lbs

2-1/2 cup

GARLIC POWDER

2-3/8 oz

1/2 cup

ONION POWDER

1-7/8 oz

1/2 cup

GINGER, GROUND

1-1/2 oz

1/2 cup

WATER, COLD

8-1/3 oz

1 cup

CORNSTARCH

2-1/4 oz

1/2 cup

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Arrange chicken breasts shingle-style in lightly sprayed steam table pans.
- 3 Combine honey, soy sauce, lemon juice, garlic powder, onion powder, and ground ginger; mix well. Pour sauce over chicken in each pan.
- 4 Using a convection oven, bake at 325 F. for 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. Drain sauce. Reserve sauce.
- 6 Bring reserved sauce to a boil. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 7 Pour 1 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

TURKEY SAUSAGE PATTIES**Yield** 100**Portion** 2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
106 cal	3 g	13 g	5 g	42 mg	244 mg	30 mg

Ingredient

TURKEY,GROUND,90% LEAN,RAW
 BREADCRUMBS
 SALT
 PEPPER,BLACK,GROUND
 GARLIC POWDER
 BASIL,SWEET,WHOLE,CRUSHED
 SEASONING,POULTRY

Weight

15 lbs
 1 lbs
 1-1/2 oz
 7/8 oz
 3/4 oz
 2/3 oz
 2-1/8 oz

Measure

1 qts
 2-1/3 tbsp
 1/4 cup
 2-2/3 tbsp
 1/4 cup 2/3 tbsp
 1 cup

Issue**Method**

- 1 Place turkey in mixer bowl.
- 2 Combine breadcrumbs, poultry seasoning, salt, pepper, garlic powder, and basil. Add to turkey.
- 3 Mix on low speed 3 to 4 minutes or until thoroughly blended.
- 4 Shape into 2-1/2 ounce balls. Place 20 balls on each sheet pan. Flatten each ball into a 4-inch patty.
- 5 Using a convection oven, bake at 325 F. for 9 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 Grill patties on 350 F. ungreased griddle for 3 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHICKEN IN ORANGE SAUCE (BREAST BONELESS)

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	8 g	33 g	4 g	88 mg	264 mg	22 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

COOKING SPRAY, NONSTICK

1-1/4 oz

2-2/3 tbsp

ONIONS,FRESH,CHOPPED

1-1/4 lbs

3-1/2 cup

1-3/8 lbs

JUICE,ORANGE

8-3/4 lbs

1 gal

FLOUR,WHEAT,GENERAL PURPOSE

6-5/8 oz

1-1/2 cup

SUGAR,GRANULATED

7 oz

1 cup

SALT

1-2/3 oz

2-2/3 tbsp

PAPRIKA,GROUND

2/3 oz

2-2/3 tbsp

PEPPER,BLACK,GROUND

1/3 oz

1 tbsp

ROSEMARY,GROUND

1/8 oz

1 tbsp

GARLIC POWDER

1/8 oz

1/8 tsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts in lightly sprayed steam table pans. DO NOT OVERLAP.
- 3 Stir-cook onions in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes or until tender, stirring constantly.
- 4 Combine orange juice, flour, sugar, salt, paprika, pepper, rosemary, and garlic powder; mix well. Add onions; stir to blend.
- 5 Ladle 2-3/4 cups orange mixture over chicken in each pan.
- 6 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

FIESTA CHICKEN (FAJITA STRIPS)**Yield** 100**Portion** 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
150 cal	14 g	18 g	2 g	44 mg	488 mg	38 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	1 oz	2 tbsp	
ONIONS, FRESH, CHOPPED	5-5/8 lbs	0 gal 4 qts	6-1/4 lbs
PEPPERS, GREEN, FRESH, CHOPPED	2-5/8 lbs	2 qts	3-1/4 lbs
WATER	10-1/2 lbs	1 gal 1 qts	
TOMATOES, CANNED, DICED, INCL LIQUIDS	4-5/8 lbs	2 qts	
TOMATO PASTE, CANNED	3-7/8 lbs	1 qts 2-5/8 cup	
JUICE, ORANGE	8-3/4 lbs	1 gal	
PIMIENTO, CANNED, DRAINED, CHOPPED	1 lbs	2-1/4 cup	
SUGAR, GRANULATED	3-1/2 oz	1/2 cup	
SALT	2-1/3 oz	1/4 cup	
CHILI POWDER, DARK, GROUND	2-1/8 oz	1/2 cup	
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
CUMIN, GROUND	3/8 oz	2 tbsp	
OREGANO, CRUSHED	1 oz	1/4 cup 2-1/3 tbsp	
PEPPER, RED, GROUND	1/4 oz	1 tbsp	
PEPPER, BLACK, GROUND	1/4 oz	1 tbsp	
CHICKEN, FAJITA STRIPS	15-5/8 lbs		
WATER	8-1/3 oz	1 cup	
FLOUR, WHOLE WHEAT	4-1/4 oz	1 cup	

Method

- 1 Stir-cook onions and peppers in a lightly sprayed steam-jacketed kettle or stockpot 3 minutes, stirring constantly.
- 2 Add water, tomatoes, tomato paste, orange juice, pimentos, sugar, salt, chili power, garlic powder, cumin, oregano, red pepper, and black pepper. Bring to a boil. Cover; reduce heat; simmer 20 to 25 minutes.
- 3 Stir chicken gently into vegetable and tomato mixture. Cover; reduce heat; simmer 10 minutes.
- 4 Blend flour and cold water together to make a smooth slurry. Add slurry to chicken mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2 gal chicken and tomato mixture into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.
- 6 Serve over 1 recipe Tossed Green Rice, Recipe No. E 005 02.

BUFFALO CHICKEN (8 PC)**Yield** 100**Portion** 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
421 cal	7 g	45 g	23 g	144 mg	363 mg	32 mg

Ingredient

CHICKEN, 8 PIECE CUT
 COOKING SPRAY,NONSTICK
 CATSUP
 VINEGAR,DISTILLED
 PEPPER,RED,GROUND

Weight

82 lbs
 1 oz
 4-1/4 lbs
 4-1/8 lbs
 6 oz

Measure

2 tbsp
 2 qts
 2 qts
 2 cup

Issue**Method**

- 1 Wash chicken thoroughly under cold running water; drain well. Remove excess fat.
- 2 Place chicken, skin side up, on lightly sprayed sheet pans. Using a convection oven, bake at 350 F. for 20 minutes on high fan, closed vent.
- 3 Combine catsup, vinegar, and red pepper; mix well.
- 4 Dip chicken in buffalo sauce to coat well; place chicken, skin side up, on sheet pans. Discard remaining buffalo sauce. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 3, 2 gallons of prepared buffalo sauce can be used per 100 portions.

GRILLED TURKEY PATTIES (GROUND TURKEY)**Yield** 100**Portion** 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
204 cal	9 g	23 g	9 g	72 mg	313 mg	45 mg

Ingredient**Weight****Measure****Issue**

TURKEY,GROUND,90% LEAN,RAW	25-1/2 lbs		
BREADCRUMBS	3-1/8 lbs	3 qts 1 cup	
ONIONS,FRESH,CHOPPED	2-7/8 lbs	2 qts 1/8 cup	3-1/4 lbs
PARSLEY,FRESH,BUNCH,CHOPPED	3-1/2 oz	1-5/8 cup	3-2/3 oz
SALT	1-1/4 oz	2 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
PEPPER,WHITE,GROUND	1/2 oz	2 tbsp	
MUSTARD,DRY	3/4 oz	2 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Combine turkey, breadcrumbs, onions, parsley, salt, garlic, pepper and mustard; mix thoroughly.
- 2 Shape mixture into oval patties 1/2-inch thick weighing approximately 5 ounces each.
- 3 Grill patties on lightly greased griddle 8 minutes on each side. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 In Step 3, turkey patties may be baked in a convection oven at 325 F. for 20 to 25 minutes on high fan, open vent.

MEAT, FISH, AND POULTRY No.L 185 00
CARIBBEAN CATFISH

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
229 cal	9 g	21 g	12 g	68 mg	183 mg	34 mg

Ingredient

Weight

Measure

Issue

PEPPERS, GREEN, FRESH, CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
MARGARINE	6 oz	3/4 cup	
ONIONS, FRESH, CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
BREAD, WHITE, CUBED	2-5/8 lbs	2 gal 1/2 qts	
OREGANO, CRUSHED	1/3 oz	2 tbsp	
PEPPER, RED, GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
CILANTRO, DRY	1-1/3 oz	1-1/4 cup	
JUICE, LIME	12 oz	1-1/2 cup	
FISH, CATFISH, FILLET	30 lbs		
JUICE, LIME	12 oz	1-1/2 cup	
MARGARINE, MELTED	6 oz	3/4 cup	
GARLIC POWDER	7/8 oz	3 tbsp	
PEPPER, RED, GROUND	1/4 oz	1 tbsp	
LIMES, FRESH	4-3/4 oz	2 each	

Method

- 1 Saute green peppers and onions in margarine or butter, 10 minutes or until onions are transparent.
- 2 Combine onion mixture with bread cubes, lime juice, cilantro, garlic powder, red pepper and oregano; mix well.
- 3 Place 1-1/4 ounces filling in center of each catfish fillet, skin side up. Roll up and place seam side down in staggered row, 4 by 5, in steam table pans.
- 4 Combine margarine or butter with lime juice. Add garlic powder and red pepper. Brush evenly over fish in each pan. If desired sprinkle 1 tablespoon grated lime rind over fish in each pan.
- 5 Using a convection oven, bake at 350 F. for 25 to 30 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 185 01
CARIBBEAN FLOUNDER

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
192 cal	9 g	27 g	5 g	72 mg	210 mg	44 mg

Ingredient

Weight

Measure

Issue

PEPPERS, GREEN, FRESH, CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
MARGARINE	6 oz	3/4 cup	
ONIONS, FRESH, CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
BREAD, WHITE, CUBED	2-5/8 lbs	2 gal 1/2 qts	
OREGANO, CRUSHED	1/3 oz	2 tbsp	
PEPPER, RED, GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
CILANTRO, DRY	1-1/3 oz	1-1/4 cup	
JUICE, LIME	12 oz	1-1/2 cup	
FISH, FLOUNDER/SOLE FILLET, RAW	30 lbs		
JUICE, LIME	12 oz	1-1/2 cup	
MARGARINE, MELTED	6 oz	3/4 cup	
GARLIC POWDER	7/8 oz	3 tbsp	
PEPPER, RED, GROUND	1/4 oz	1 tbsp	
LIMES, FRESH	4-3/4 oz	2 each	

Method

- 1 Saute green peppers and onions in margarine or butter, 10 minutes or until onions are transparent.
- 2 Combine onion mixture with bread cubes, lime juice, cilantro, garlic powder, red pepper and oregano; mix well.
- 3 Place 1-1/4 ounces filling in center of each flounder fillet, skin side up. Roll up and place seam side down in staggered row, 4 by 5, in steam table pans.
- 4 Combine margarine or butter with lime juice. Add garlic powder and red pepper. Brush evenly over fish in each pan. If desired, sprinkle 1 tablespoon grated lime rind over fish in each pan.
- 5 Using a convection oven, bake at 350 F. for 25 to 30 minutes or until done on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

BAKED YOGURT CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	15 g	35 g	5 g	89 mg	230 mg	81 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

BREADCRUMBS

5-3/4 lbs

1 gal 2 qts

GARLIC POWDER

5/8 oz

2 tbsp

ONION POWDER

1/2 oz

2 tbsp

PAPRIKA,GROUND

1/2 oz

2 tbsp

PEPPER,RED,GROUND

1/4 oz

1 tbsp

GINGER,GROUND

1/8 oz

1/4 tsp

YOGURT,PLAIN,LOWFAT

4-1/3 lbs

2 qts

GARLIC POWDER

5/8 oz

2 tbsp

ONION POWDER

1/2 oz

2 tbsp

PEPPER,RED,GROUND

1/4 oz

1 tbsp

GINGER,GROUND

1/8 oz

1/4 tsp

COOKING SPRAY,NONSTICK

1 oz

2 tbsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine bread crumbs, garlic powder, onion powder, paprika, red pepper and ginger; mix well. Set aside for use in Step 4.
- 3 Combine yogurt, garlic powder, onion powder, red pepper and ginger in shallow pan; mix well.
- 4 Dip chicken in yogurt mixture, then in crumb mixture; shake off excess.
- 5 Place chicken breasts 1 inch apart on each lightly sprayed sheet pan.
- 6 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer and shingle chicken in steam table pans with bottom side up. CCP: Hold for service at 140 F. or higher.

HOT AND SPICY CHICKEN (8 PC)**Yield** 100**Portion** 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
430 cal	35 g	45 g	11 g	120 mg	627 mg	85 mg

Ingredient**Weight****Measure****Issue**

CHICKEN, 8 PC CUT, SKIN REMOVED
 WATER,WARM
 MILK,NONFAT,DRY
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 GARLIC POWDER
 ONION POWDER
 PEPPER,BLACK,GROUND
 THYME,FRESH
 PAPRIKA
 PEPPER,RED,GROUND
 MARJORAM,SWEET,GROUND
 PEPPER,WHITE,GROUND
 COOKING SPRAY,NONSTICK

82 lbs
 7-1/3 lbs
 13 oz
 8-7/8 lbs
 4-1/2 oz
 4-1/8 oz
 3-1/4 oz
 2-3/8 oz
 2/3 oz
 1-1/4 oz
 1-1/8 oz
 1/2 oz
 1 oz
 2-1/8 oz

3 qts 2 cup
 1 qts 1-3/8 cup
 2 gal
 1/4 cup 3-1/3 tbsp
 3/4 cup 2 tbsp
 3/4 cup 2 tbsp
 1/2 cup 2-2/3 tbsp
 1/2 cup
 1/4 cup 1-1/3 tbsp
 1/4 cup 2-1/3 tbsp
 1/2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 2/3 tbsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Reconstitute milk in warm water.
- 3 Combine flour, salt, garlic powder, onion powder, black pepper, thyme, paprika, red pepper, marjoram, and white pepper; mix thoroughly.
- 4 Dip chicken in milk; drain; Dredge chicken in flour mixture. Shake off excess.
- 5 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 6 Using a convection oven, bake 20 minutes at 325 F. on high fan, open vent. Turn chicken pieces over. Bake an additional 20 minutes, for a total of 40 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

TURKEY FINGERS**Yield** 100**Portion** 3-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
253 cal	18 g	24 g	9 g	65 mg	692 mg	43 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT

26 lbs

GARLIC POWDER

1-5/8 oz

1/4 cup 1-2/3 tbsp

SEASONING,POULTRY

1/3 oz

2-2/3 tbsp

PAPRIKA,GROUND

1/3 oz

1 tbsp

PEPPER,BLACK,GROUND

1/3 oz

1 tbsp

FLOUR,WHEAT,GENERAL PURPOSE

4-3/8 lbs

1 gal

COOKING SPRAY,NONSTICK

1 oz

2 tbsp

Method

- 1 Cut turkey into 1/2-inch thick slices. Cut slices into 1/4-inch strips, 2 or 3 inches long.
- 2 Combine flour, garlic powder, poultry seasoning, paprika and pepper; mix thoroughly.
- 3 Dredge turkey strips in seasoned flour. Shake off excess. Spray grill with cooking spray.
- 4 Grill turkey strips about 12 to 15 minutes or until done on a well greased griddle, turning frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 CCP: Hold for service at 140 F. or higher. Serve with a sauce such as Sweet and Sour Sauce, Recipe No. O 008 00, Barbecue Sauce, Recipe No. O 002 00, Mustard Sauce, Recipe No. O 006 00, Honey Mustard Sauce, Recipe No. O 029 00, Horseradish Dijon Sauce, Recipe No. O 028 00, or Tropical Fruit Salsa, Recipe No. O 030 00.

ITALIAN BROCCOLI PASTA

Yield 100

Portion 11 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
464 cal	90 g	21 g	4 g	5 mg	1382 mg	278 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	8-1/2 lbs	1 gal 2 qts	9-1/2 lbs
TOMATOES, CANNED, DICED, DRAINED	46-1/4 lbs	5 gal 1 qts	
TOMATO PASTE, CANNED	2-7/8 lbs	1 qts 1 cup	
SUGAR, GRANULATED	10-5/8 oz	1-1/2 cup	
SALT	5-1/8 oz	1/2 cup	
GARLIC POWDER	2-3/8 oz	1/2 cup	
PEPPER, BLACK, GROUND	1-1/4 oz	1/4 cup 1-2/3 tbsp	
BASIL, DRIED, CRUSHED	1-1/4 oz	1/2 cup	
OREGANO, CRUSHED	1-1/4 oz	1/2 cup	
THYME, GROUND	1/3 oz	2 tbsp	
BROCCOLI, FROZEN, SPEARS, THAWED, 1/2"	31 lbs	5 gal 2-1/2 qts	
WATER	83-5/8 lbs	10 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
MACARONI NOODLES, ROTINI, DRY	16-2/3 lbs	4 gal 2 qts	
ONIONS, GREEN, FRESH, CHOPPED	1-1/2 lbs	1 qts 2-3/4 cup	1-2/3 lbs
CHEESE, PARMESAN, GRATED	1-1/3 lbs	1 qts 2 cup	

Method

- 1 Spray steam jacketed kettle with non-stick spray. Add onions. Stir well. Cover; cook 10 minutes or until onions are tender, stirring constantly.
- 2 Add tomatoes, tomato paste, sugar, salt, garlic powder, pepper, basil, oregano, and thyme to onions. Bring to a boil; reduce heat; simmer 25 to 30 minutes; stirring occasionally.
- 3 Add broccoli; stir well; return to a simmer; simmer 3 to 5 minutes or until thoroughly heated. Do not overcook. CCP: Hold for service at 140 F. or higher.
- 4 Add salt to water; heat to a rolling boil. Slowly add rotini while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with warm water; drain thoroughly.
- 5 Each portion: Ladle 1-1/4 cups of tomato-broccoli sauce over 1-1/4 cups rotini. Sprinkle 1 tablespoon green onion and 1 tablespoon parmesan cheese over top of each portion.

CRANBERRY GLAZED CHICKEN (BREAST BONELESS)

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
254 cal	21 g	32 g	4 g	88 mg	88 mg	20 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

COOKING SPRAY, NONSTICK

1-1/2 oz

3 tbsp

CRANBERRY SAUCE,JELLIED

7-1/3 lbs

3 qts

HONEY

2 lbs

2-5/8 cup

JUICE,LIME

1-5/8 lbs

3-1/4 cup

WATER,COLD

1-3/4 lbs

3-3/8 cup

CINNAMON,GROUND

1/2 oz

2 tbsp

GINGER,GROUND

1/8 oz

3/8 tsp

CLOVES,GROUND

<1/16th oz

1/8 tsp

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 5.
- 4 Break up cranberry sauce with wire whip. Add honey, lime juice, water, cinnamon, ginger and cloves; blend well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 5 Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

CHICKEN & ITALIAN VEGETABLE PASTA (FAJITA STRIPS)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	48 g	24 g	5 g	41 mg	665 mg	187 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	1 oz	2 tbsp	
CHICKEN, FAJITA STRIPS	12-1/2 lbs		
ONIONS, FRESH, CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
TOMATOES, CANNED, DICED, DRAINED	26-1/2 lbs	3 gal	
CATSUP	2-3/8 lbs	1 qts 1/2 cup	
GARLIC POWDER	1-1/2 oz	1/4 cup 1-1/3 tbsp	
BASIL, DRIED, CRUSHED	1-7/8 oz	3/4 cup	
OREGANO, CRUSHED	2-1/2 oz	1 cup	
SALT	1 oz	1 tbsp	
PEPPER, BLACK, GROUND	2/3 oz	3 tbsp	
WATER, COLD	1-5/8 lbs	3 cup	
FLOUR, WHEAT, GENERAL PURPOSE	9-7/8 oz	2-1/4 cup	
WATER	41-3/4 lbs	5 gal	
SALT	1 oz	1 tbsp	
MACARONI NOODLES, ROTINI, DRY	8-1/3 lbs	2 gal 1 qts	
VEGETABLES, MIXED, FROZEN, ITALIAN	9 lbs	2 gal	
CHEESE, PARMESAN, GRATED	10-5/8 oz	3 cup	
CHEESE, MOZZARELLA, PART SKIM, SHREDDED	1-1/2 lbs	1 qts 2 cup	

Method

- 1 Stir-cook chicken and onions in a lightly sprayed steam-jacketed kettle or stockpot about 10 minutes, or until chicken is partially cooked and slightly tender.
- 2 Add tomatoes, catsup, garlic powder, basil, oregano, salt, and pepper. Bring to a boil. Reduce heat; simmer uncovered 5 minutes.
- 3 Blend flour and cold water together to make a smooth slurry. Add slurry to chicken mixture stirring constantly. Bring to a boil. Cover, reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Add salt to water; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with cold water; drain thoroughly.
- 5 Place 1/2 gal cooked pasta into each steam table pan. Add 1-1/4 qt Italian mixed vegetables and 1/2 cup parmesan cheese evenly to each pan; stir to combine. Pour 3-1/4 chicken and tomato mixture evenly over pasta in each pan; stir to combine.
- 6 Sprinkle 1 cup shredded mozzarella evenly over pasta mixture in each pan. Using a convection oven, bake 15 to 20 minutes at 350 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

HONEY LEMON CHICKEN BREAST (BREAST BONELESS)

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
219 cal	13 g	32 g	4 g	88 mg	88 mg	19 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ

31-1/4 lbs

HONEY

3 lbs

1 qts

JUICE,LEMON

2-1/8 lbs

1 qts

MUSTARD,DIJON

2-7/8 oz

1/4 cup 1-2/3 tbsp

LEMON RIND,GRATED

1-1/8 oz

1/4 cup 1-2/3 tbsp

CURRY POWDER

3/8 oz

1 tbsp

GINGER,GROUND

1/3 oz

1 tbsp

COOKING SPRAY,NONSTICK

3/4 oz

1 tbsp

WATER,COLD

1 lbs

2 cup

CORNSTARCH

2-1/4 oz

1/2 cup

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine honey, lemon juice, dijon mustard, lemon rind, curry and ginger; mix well.
- 3 Pour marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration 41 F. or lower for 45 minutes.
- 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 7.
- 5 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold at 140 F. or higher for use in Step 8. Drain chicken drippings.
- 7 Bring chicken drippings and reserved marinade to a boil. Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 8 Pour 3-1/4 cups sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

CAJUN ROAST BEEF**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
280 cal	1 g	39 g	12 g	112 mg	226 mg	20 mg

Ingredient**Weight****Measure****Issue**

SALT	1-1/4 oz	2 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PEPPER,RED,GROUND	2/3 oz	1/4 cup	
PEPPER,WHITE,GROUND	2/3 oz	2-2/3 tbsp	
PEPPER,BLACK,GROUND	5/8 oz	2-2/3 tbsp	
ONION POWDER	5/8 oz	2-2/3 tbsp	
THYME,GROUND	3/8 oz	2-2/3 tbsp	
BASIL,DRIED,CRUSHED	3/8 oz	2-2/3 tbsp	
OREGANO,CRUSHED	3/8 oz	2-2/3 tbsp	
BEEF,OVEN ROAST,TEMPERED	40 lbs		

Method

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil, and oregano. Mix until well blended.
- 2 Trim excess fat from the roasts. Place in pan without crowding.
- 3 Sprinkle cajun spice mixture evenly over entire surface of the roast. Arrange in pan fat side up. Be sure entire surface of roast is covered with spice mixture.
- 4 Insert meat thermometer in the center of the thickest part of the main muscle.
- 5 Using a convection oven, roast 1 hour 45 minutes - 2-1/2 hours, depending on size of roast, at 300 F. on high fan, closed vent.
CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Let stand 20 minutes before slicing.
- 6 Cut 8 slices per pound. CCP: Hold at 140 F. or higher for service.

Notes

- 1 Arrange roasts in pans according to size. Allow 18 minutes per pound for rare, 20 minutes per pound for medium.

CAJUN ROAST TENDERLOIN OF BEEF**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
292 cal	1 g	34 g	16 g	104 mg	216 mg	18 mg

Ingredient**Weight****Measure****Issue**

SALT	1-1/4 oz	2 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PEPPER,RED,CRUSHED	1/3 oz	1/4 cup	
PEPPER,WHITE,GROUND	2/3 oz	2-2/3 tbsp	
PEPPER,BLACK,GROUND	5/8 oz	2-2/3 tbsp	
ONION POWDER	5/8 oz	2-2/3 tbsp	
THYME,GROUND	3/8 oz	2-2/3 tbsp	
BASIL,DRIED,CRUSHED	3/8 oz	2-2/3 tbsp	
OREGANO,CRUSHED	3/8 oz	2-2/3 tbsp	
BEEF,TENDERLOIN,RAW	36 lbs		

Method

- 1 Combine salt, garlic powder, red pepper, white pepper, black pepper, onion powder, thyme, basil and oregano. Mix until well blended.
- 2 Trim excess fat and silverskin membrane from the roasts. Place in pans without crowding.
- 3 Sprinkle cajun spice mixture evenly over entire roast. Fold thin end under to make roast an even thickness throughout. Be sure entire surface of tenderloin is covered with spice mixture.
- 4 Insert meat thermometer in the thickest end of roast.
- 5 Using a convection oven, roast at 375 F. for 45 minutes, depending on size of roast. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Let stand in a warm place 15 minutes before slicing.
- 6 Cut 8 slice per pound. CCP: Hold at 140 F. or higher for service.

Notes

- 1 Arrange tenderloins in pans according to size. Allow 9 to 10 minutes per pound.

TROPICAL BAKED PORK CHOPS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
374 cal	13 g	40 g	17 g	99 mg	172 mg	25 mg

Ingredient**Weight****Measure****Issue**

FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS	4 lbs	1 qts 3-5/8 cup	
RESERVED LIQUID	2-1/2 lbs	1 qts 7/8 cup	
JUICE,PINEAPPLE,CANNED,UNSWEETENED	3-7/8 lbs	1 qts 3-1/8 cup	
JUICE,LIME	2 lbs	1 qts	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
SUGAR,BROWN,PACKED	10-1/4 oz	2 cup	
GARLIC POWDER	1-5/8 oz	1/4 cup 1-2/3 tbsp	
SALT	7/8 oz	1 tbsp	
GINGER,GROUND	7/8 oz	1/4 cup 2/3 tbsp	
ALLSPICE,GROUND	1/4 oz	1 tbsp	
CINNAMON,GROUND	1/4 oz	3/8 tsp	
NUTMEG,GROUND	1/8 oz	1/3 tsp	
PEPPER,RED,GROUND	1/8 oz	1/4 tsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
PORK,LOIN CHOPS,5 OZ	31-1/4 lbs		
CORNSTARCH	7-7/8 oz	1-3/4 cup	
JUICE,PINEAPPLE,CANNED,UNSWEETENED	11 oz	1-1/4 cup	
CILANTRO,DRY	1/8 oz	2-2/3 tbsp	
ONIONS,GREEN,FRESH,SLICED	14-3/8 oz	1 qts 1/8 cup	1 lbs
LIMES,FRESH	12-1/2 oz		

Method

- 1 Drain fruit; reserve juice for use in Step 2. Coarsely chop fruit.
- 2 Combine reserved juice with pineapple juice to make 3 quarts. Add lime juice, onions, brown sugar, garlic powder, salt, ginger, allspice, cinnamon, nutmeg, and red pepper. Stir well to blend.
- 3 Lightly spray griddle with non-stick cooking spray. Grill pork chops 5 minutes on each side or until browned.
- 4 Shingle 50 chops in each steam table pan.
- 5 Pour 3 qts juice mixture over chops in each pan; cover.
- 6 Using a convection oven, bake at 325 F. for 50 minutes on high fan, closed vent or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Remove chops to serving pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 7 Dissolve cornstarch in pineapple juice.
- 8 Pour drippings from pork chops into steam-jacketed kettle or stock pot. Skim off fat. Bring to boil; slowly add cornstarch mixture, stirring constantly. Bring to a boil; cook 5 minutes or until slightly thickened and clear. Add tropical fruit and cilantro; simmer 1 minute.
- 9 Pour 8 cups sauce over chops in each pan.
- 10 Cut lime slices in half. Serve each chop with 1/3 cup sauce, 2 teaspoons sliced green onions and 1/2 slice of lime. CCP: Hold at 140 F. or higher for service.

TERIYAKI BEEF STRIPS**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
213 cal	8 g	26 g	8 g	70 mg	699 mg	20 mg

Ingredient**Weight****Measure****Issue**

WATER	2-1/8 lbs	1 qts	
JUICE,PINEAPPLE,CANNED,UNSWEETENED	3-1/8 lbs	1 qts 1-3/4 cup	
SOY SAUCE	2-1/2 lbs	1 qts	
GINGER,GROUND	1-1/2 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
GARLIC POWDER	3/8 oz	1 tbsp	
BEEF,OVEN ROAST,TEMPERED	25 lbs		
WATER	8-1/3 oz	1 cup	
CORNSTARCH	2-1/4 oz	1/2 cup	
ONIONS,FRESH,SLICED	6-1/8 lbs	1 gal 2 qts	6-3/4 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4-3/4 lbs	3 qts 2-1/2 cup	5-3/4 lbs
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Combine water, pineapple juice, soy sauce, ginger, pepper, and garlic; mix well. Divide teriyaki sauce in half.
- 2 Cut beef into 1/4-inch thin slices; cut slices into 1/2-inch strips, 3 to 4 inches long.
- 3 Pour 1-3/4 quarts teriyaki sauce over beef strips. CCP: Cover; marinate under refrigeration at 41 F. or lower. Drain well.
- 4 Bring reserved teriyaki sauce to a boil. Combine cornstarch and water; add to teriyaki sauce. Simmer 5 minutes or until thickened. CCP: Hold at 140 F. or higher for use in Step 7.
- 5 Saute onions and peppers about 2 minutes or until almost transparent.
- 6 Combine beef strips with sauteed onion and peppers. Brown 1 to 2 minutes on lightly sprayed 400 F. griddle to desired degree of doneness, turning frequently. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Pour thickened teriyaki sauce over beef mixture. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 6, brown strips in batches. Use 6 cups onions and pepper mixture for 6 pounds 12 ounces of beef strips per 100 portions.

TERIYAKI BEEF STRIPS (FAJITA STRIPS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
269 cal	8 g	34 g	11 g	96 mg	718 mg	22 mg

Ingredient**Weight****Measure****Issue**

WATER	2-1/8 lbs	1 qts	
JUICE,PINEAPPLE,CANNED,UNSWEETENED	3-1/8 lbs	1 qts 1-3/4 cup	
SOY SAUCE	2-1/2 lbs	1 qts	
GINGER,GROUND	1-1/2 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
GARLIC POWDER	3/8 oz	1 tbsp	
BEEF,FAJITA STRIPS	33-3/4 lbs		
WATER	8-1/3 oz	1 cup	
CORNSTARCH	2-1/4 oz	1/2 cup	
ONIONS,FRESH,SLICED	6-1/8 lbs	1 gal 2 qts	6-3/4 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4-3/4 lbs	3 qts 2-1/2 cup	5-3/4 lbs
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Combine water, pineapple juice, soy sauce, ginger, pepper, and garlic; mix well. Divide teriyaki sauce in half.
- 2 Cut beef into 1/4-inch thin slices; cut slices into 1/2-inch strips, 3 to 4 inches long.
- 3 Pour 1-3/4 quarts teriyaki sauce over beef strips. CCP: Cover; marinate under refrigeration at 41 F. or lower. Drain well.
- 4 Bring reserved teriyaki sauce to a boil. Combine cornstarch and water; add to teriyaki sauce. Simmer 5 minutes or until thickened. CCP: Hold at 140 F. or higher for use in Step 7.
- 5 Saute onions and peppers about 2 minutes or until almost transparent.
- 6 Combine beef strips with sauteed onions and peppers. Brown 1 to 2 minutes on lightly sprayed 400 F. griddle to desired degree of doneness, turning frequently. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 7 Pour thickened teriyaki sauce over beef mixture. CCP: Hold at 140 F. or higher for service.

Notes

- 1 In Step 6, brown strips in batches. Use 6 cups onions and pepper mixture for 6 pounds 12 ounces of beef strips per 100 portions.

SOUTHWESTERN SWEET POTATOES, BLACK BEANS, AND CORN

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
356 cal	74 g	15 g	2 g	0 mg	197 mg	102 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	8-1/2 lbs	1 gal 2 qts	9-1/2 lbs
SWEET POTATOES, FROZEN, THAWED, CUBED	25 lbs	4 gal 1/8 qts	
WATER	6-1/4 lbs	3 qts	
PEPPERS, JALAPENOS, CANNED, DRAINED, CHOPPED	8-3/8 oz	1-3/4 cup	
CUMIN, GROUND	4-1/4 oz	1-1/4 cup	
GARLIC POWDER	3-1/2 oz	3/4 cup	
SALT	1-1/4 oz	2 tbsp	
PEPPER, BLACK, GROUND	2/3 oz	3 tbsp	
BEANS, BLACK, CANNED, DRAINED	26 lbs	2 gal 3-1/2 qts	
CORN, FROZEN, WHOLE KERNEL	13-3/4 lbs	2 gal 1-1/2 qts	
CILANTRO, DRY	1 oz	3/4 cup 2 tbsp	
LIMES, FRESH	2-1/3 lbs	15-1/2 each	

Method

- 1 Lightly spray steam jacketed kettle or tilting fry pan with non-stick spray.
- 2 Add onions; stir; cover; cook 5 minutes or until tender, stirring occasionally.
- 3 Add potatoes, water, jalapenos, cumin, garlic powder, salt and pepper. Stir; cover; cook 7 to 10 minutes or until potatoes are almost tender.
- 4 Add beans and corn; stir; cook 15 minutes or until thoroughly heated, stirring occasionally. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Add cilantro; stir. Transfer to serving pans.
- 6 Serve each portion with lime wedge. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 4, 10 pounds dry black beans and 4 gallons water may be used per 100 portions. Follow Steps 1 through 5 of Recipe No. Q 003 00, Boston Baked Beans.
- 2 In Step 3, 25 pounds fresh sweet potatoes may be used per 100 portions. Cook 10 to 15 minutes or until tender.

SOUTHWESTERN SWEET POTATOES, BLACK BEAN, CORN (CND)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
351 cal	74 g	15 g	2 g	0 mg	243 mg	82 mg

Ingredient**Weight****Measure****Issue**

SWEET POTATOES, CANNED, W/SYRUP	28-1/8 lbs	3 gal 2 qts	
BEANS, BLACK, CANNED, DRAINED	26 lbs	2 gal 3-1/2 qts	
CORN, FROZEN, WHOLE KERNEL	13-3/4 lbs	2 gal 1-1/2 qts	
ONIONS, FRESH, CHOPPED	8-1/2 lbs	1 gal 2 qts	9-3/8 lbs
WATER	4-1/8 lbs	2 qts	
PEPPERS, JALAPENOS, CANNED, DRAINED, CHOPPED	8-3/8 oz	1-3/4 cup	
CUMIN, GROUND	4-1/4 oz	1-1/4 cup	
GARLIC POWDER	3-1/2 oz	3/4 cup	
SALT	1-1/4 oz	2 tbsp	
CILANTRO, DRY	1 oz	3/4 cup 2 tbsp	
PEPPER, BLACK, GROUND	2/3 oz	3 tbsp	
LIMES, FRESH	2-1/3 lbs	15-1/2 each	

Method

- 1 Cut potatoes into 3/4-inch pieces. Set aside for use in Step 4.
- 2 Combine beans, corn, onions, water, jalapeno peppers, cumin, garlic powder, salt, dry cilantro, and black pepper.
- 3 Place 4-1/4 quarts mixture in each pan.
- 4 Add 9-3/4 cups sweet potatoes to each pan. Gently fold potatoes into bean and corn mixture to evenly distribute ingredients.
- 5 Cover; using a convection oven bake at 350 F. for 1 hour or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher.
- 7 Serve each portion with lime wedges.

Notes

- 1 In Step 2, 10 pounds dry black beans and 4 gallons water may be used per 100 portions. Follow Steps 1 through 5 of Recipe No. Q 003 00, Boston Baked Beans.
- 2 In Step 1, 25 pounds fresh sweet potatoes may be used per 100 portions. Cook 10 to 15 minutes or until tender.

DIJON BAKED PORK CHOPS**Yield** 100**Portion** 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	11 g	33 g	15 g	78 mg	422 mg	43 mg

Ingredient**Weight****Measure****Issue**

MUSTARD,DIJON	4-3/4 lbs	2 qts 1 cup	
JUICE,APPLE,CANNED	1 lbs	1-7/8 cup	
SALAD DRESSING,MAYONNAISE TYPE,FAT FREE	1-1/8 lbs	2 cup	
ONIONS,FRESH,CHOPPED	11-1/4 oz	2 cup	12-1/2 oz
BREADCRUMBS	3-1/3 lbs	3 qts 2 cup	
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
PORK,LOIN CHOPS,5 OZ	31-1/4 lbs		

Method

- 1 Combine mustard, apple juice, salad dressing, and onions in mixer bowl. Beat at low speed 30 seconds. Beat at medium speed 1 minute or until well blended.
- 2 Combine crumbs and parsley.
- 3 Lightly spray each sheet pan with nonstick cooking spray.
- 4 Dip chops in mustard mixture. Dredge in bread crumb mixture.
- 5 Place 20 chops on each sheet pan. Using a convection oven bake at 350 F. for 30 minutes or until chops are tender and well done.
CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

GREEK LEMON TURKEY PASTA

Yield 100

Portion 1-1/3 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
354 cal	50 g	23 g	7 g	40 mg	1585 mg	127 mg

Ingredient**Weight****Measure****Issue**

SOY SAUCE	10-1/8 oz	1 cup	
JUICE,LEMON	8-5/8 oz	1 cup	
GARLIC CLOVES,FRESH,MINCED	1-3/4 oz	1/4 cup 2-1/3 tbsp	2 oz
PEPPER,BLACK,GROUND	1-5/8 oz	1/4 cup 3-1/3 tbsp	
LEMON RIND,GRATED	1 oz	1/4 cup 1 tbsp	
TURKEY,BNLS,WHITE AND DARK MEAT	16 lbs		
WATER	66-7/8 lbs	8 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
MACARONI NOODLES,ROTINI,DRY	12 lbs	3 gal 1 qts	
WATER	1-1/3 lbs	2-1/2 cup	
CORNSTARCH	9 oz	2 cup	
CHICKEN BROTH		2 gal 2 qts	
COOKING SPRAY,NONSTICK	1/2 oz	1 tbsp	
SPINACH,FROZEN	10-7/8 lbs	1 gal 2-1/2 qts	
ONIONS,FRESH,SLICED	2-5/8 lbs	2 qts 2-3/8 cup	2-7/8 lbs
JUICE,LEMON	1-1/3 lbs	2-1/2 cup	

Method

- 1 Combine soy sauce, lemon juice, garlic, pepper, and lemon rind. Mix well.
- 2 Slice tempered turkey into 1/2-inch slices; cut slices into 1/2-inch strips; 2 to 3-inches in length. Add marinade. Toss to coat turkey evenly. CCP: Cover; marinate under refrigeration at 41 F. or lower for use in Step 6.
- 3 Bring water to a boil; add salt. Slowly add rotini while stirring until water boils again. Cook 10 to 12 minutes or until almost tender, stir occasionally. Drain. Rinse in cold water. Drain thoroughly.
- 4 Dissolve cornstarch in water.
- 5 Prepare chicken stock according to package directions.
- 6 Spray steam jacketed kettle or tilt fry pan with nonstick spray. Add turkey and marinade. Stir-cook until turkey is no longer pink. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Add spinach and stock; bring to a boil stirring. Reduce heat; slowly add cornstarch mixture, constantly about 5 minutes or until slightly thickened.
- 8 Add green onions, lemon juice, and rotini, stirring until ingredients are well distributed. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer to serving pans. CCP: Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 200 00
GRILLED TURKEY SAUSAGE LINKS

Yield 100

Portion 2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
82 cal	0 g	9 g	4 g	30 mg	176 mg	14 mg

Ingredient

SAUSAGE LINK,TURKEY,RAW

Weight

12-1/2 lbs

Measure

Issue

Method

- 1 Grill 12 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Turn frequently to ensure even browning.
- 3 CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 1, turkey sausages can be baked in a convection oven, at 350 F. for 10 minutes on high fan, closed vent.

TAMALE PIE (TURKEY)

Yield 100

Portion 9-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	36 g	21 g	9 g	48 mg	856 mg	122 mg

Ingredient**Weight****Measure****Issue**

CORN MEAL	6-1/2 lbs	1 gal 1-1/3 qts	
CHILI POWDER,DARK,GROUND	4-1/4 oz	1 cup	
SALT	3 oz	1/4 cup 1 tbsp	
WATER,BOILING	25-1/8 lbs	3 gal	
TURKEY,GROUND,90% LEAN,RAW	16 lbs		
ONIONS,FRESH,CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
PEPPERS,GREEN,FRESH,CHOPPED	14-1/2 oz	2-3/4 cup	1-1/8 lbs
TOMATOES,CANNED,DICED,DRAINED	13-1/4 lbs	1 gal 2 qts	
CORN,CANNED,WHOLE KERNEL,DRAINED	5-3/4 lbs	1 gal	
OLIVES,RIPE,PITTED,SLICED,INCL LIQUIDS	3-1/4 lbs	2 qts 3 cup	
CHILI POWDER,DARK,GROUND	4-1/4 oz	1 cup	
CUMIN,GROUND	1-1/4 oz	1/4 cup 2-1/3 tbsp	
GARLIC POWDER	1 oz	3-1/3 tbsp	
SALT	7/8 oz	1 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
CHEESE,CHEDDAR,LOWFAT,SHREDDED	3 lbs	3 qts	

Method

- 1 Mix cornmeal, chili powder and salt together; gradually stir into water. Bring to a boil.
- 2 Reduce heat; simmer 25 minutes, stirring frequently until a stiff paste is formed. Set aside for use in Step 5.
- 3 Cook turkey with onions and peppers until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 4 Add tomatoes, corn, olives, chili powder, cumin, salt, garlic powder, and red pepper to turkey mixture; simmer 15 minutes, stirring frequently. CCP: Hold at 140 F. or higher for use in Step 6.
- 5 Spread 2-1/3 cups cornmeal paste over bottom and sides of each lightly sprayed steam table pan to form a thin crust.
- 6 Pour 2 quarts meat mixture over crust in each pan.
- 7 Spread 4-2/3 cups cornmeal paste evenly over meat mixture in each pan.
- 8 Using a convection oven, bake at 325 F. 50 to 60 minutes, on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from oven.
- 9 Sprinkle 1-1/2 cups cheese evenly over each pan.
- 10 Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- 11 Cut 3 by 4. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 4, 7 pounds 5 ounces canned, ripe, whole pitted olives, drained and chopped may be used per 100 portions.

MEAT, FISH, AND POULTRY No.L 202 00

ORIENTAL TUNA PATTIES

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	20 g	24 g	5 g	105 mg	674 mg	66 mg

Ingredient

Weight

Measure

Issue

WATER	3-1/8 lbs	1 qts 2 cup	
SOY SAUCE	1 lbs	1-1/2 cup	
JUICE,LIME	12 oz	1-1/2 cup	
SUGAR,BROWN,PACKED	3-7/8 oz	3/4 cup	
GARLIC POWDER	5/8 oz	2 tbsp	
GINGER,GROUND	3/8 oz	2 tbsp	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
WATER	1 lbs	2 cup	
CORNSTARCH	4-1/2 oz	1 cup	
ONIONS,GREEN,FRESH,SLICED	8 oz	2-1/4 cup	8-7/8 oz
PEANUTS,SHELLED	7-3/4 oz	1-1/2 cup	
FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS	15-3/8 lbs	2 gal 3-1/3 qts	
BREADCRUMBS	6-1/4 lbs	1 gal 2-1/2 qts	
EGGS,WHOLE,FROZEN	4-1/4 lbs	2 qts	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
CELERY,FRESH,CHOPPED	2-2/3 lbs	2 qts 2-1/8 cup	3-2/3 lbs
HORSERADISH,PREPARED	7-3/8 oz	3/4 cup 2 tbsp	
GARLIC CLOVES,FRESH,MINCED	3-1/4 oz	1/2 cup 3 tbsp	3-3/4 oz
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Combine water, soy sauce, lime juice, brown sugar, garlic powder, ginger and red pepper. Bring to a boil. Reduce heat.
- 2 Combine water and cornstarch. Blend until smooth. Add to sauce mixture while stirring. Simmer 3 minutes or until thickened.
- 3 Add green onions and peanuts. Stir well.
- 4 Drain tuna; place drained tuna in a mixer bowl. Flake tuna on low speed about 30 seconds or until tuna chunks begin to flake.
- 5 Add bread crumbs, eggs, onions, celery, horseradish and garlic. Mix 2 minutes at low speed or until ingredients are combined. Do not overmix.
- 6 Shape into 100 4-3/4 ounce balls; place 20 balls on each sheet pan. Cover with parchment paper; flatten into patties by pressing down with another sheet pan to a thickness of 1/2-inch. CCP: Refrigerate at 41 F. or lower until ready to grill.
- 7 Grill patties on lightly sprayed 350 F. griddle 4 to 5 minutes per side or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 8 Serve with 2 tablespoons Oriental Sauce. (Recipe O 026 00).

Notes

- 1 In Step 7, the patties may be baked in 350 F. convection oven for 20 minutes. CCP: Internal temperature must be heated to 145 F. or higher for 15 seconds on high fan, closed vent.

VEGETABLE CURRY WITH RICE

Yield 100

Portion 2-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
458 cal	98 g	12 g	3 g	0 mg	688 mg	109 mg

Ingredient**Weight****Measure****Issue**

VEGETABLE BROTH		2 gal 1 qts	
TOMATOES,CANNED,DICED,DRAINED	4-1/8 lbs	1 qts 3-1/2 cup	
POTATOES,FRESH,CHOPPED	12 lbs	2 gal 3/4 qts	14-7/8 lbs
SQUASH,BUTTERNUT,FRESH,CUBED	6-1/8 lbs	1 gal 1 qts	7-1/3 lbs
BEANS,GARBANZO,CANNED,DRAINED	11-5/8 lbs	1 gal 1-1/2 qts	
APPLESAUCE,CANNED,SWEETENED	7 lbs	3 qts 1/2 cup	
CAULIFLOWER,FROZEN	5 lbs		
CARROTS,FROZEN,SLICED	5-1/8 lbs	1 gal 1/2 qts	
RAISINS	1-1/8 lbs	3-1/2 cup	
CURRY POWDER	10-1/4 oz	2-7/8 cup	
GARLIC POWDER	13-5/8 oz	2-7/8 cup	
SALT	7/8 oz	1 tbsp	
CUMIN,GROUND	1/3 oz	1 tbsp	
ONIONS,FRESH,SLICED	4 lbs	1 gal	4-1/2 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	10-1/2 lbs	2 gal	12-7/8 lbs
SQUASH,ZUCCHINI,FRESH,JULIENNE	4 lbs	1 gal	4-1/4 lbs
PEAS,GREEN,FROZEN	4-1/2 lbs	3 qts 2 cup	
RICE,BROWN,LONG GRAIN,DRY	12-1/2 lbs	1 gal 3-2/3 qts	
WATER	33-1/2 lbs	4 gal	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Drain the diced tomatoes, save the juice, set tomatoes aside. Prepare the stock according to package directions using the reserved juice from the tomatoes and water.
- 2 In a steam-jacketed kettle or stock pot, add vegetable broth, potatoes and squash, bring to a boil. Cover, cook 8 minutes or until potatoes are tender.
- 3 Add chick peas, applesauce, cauliflower, carrots, tomatoes, raisins, curry powder, garlic powder, salt, cumin and onions. Stir well. Bring to a boil; reduce heat; simmer 7 minutes. Stir occasionally.
- 4 Add peppers and zucchini; return to a simmer. Simmer 9 to 11 minutes or until all vegetables are tender. Stir occasionally.
- 5 Add peas; stir; simmer 3 minutes or until peas are heated through. CCP: Hold for service at 140 F. or higher.
- 6 Combine rice, water, and salt. Bring to a boil; stir; cover tightly; simmer 25 minutes or until most of water is absorbed. Do not
- 7 Remove from heat; transfer to shallow pans. Cover. CCP: Hold for service at 140 F. or higher.
- 8 Serve 1-1/2 cups vegetable curry over 1 cup rice.

Notes

- 1 In Step 2, 7 pounds frozen butternut squash cubes may be used per 100 portions. Add with pepper-onion blend in Step 4.
- 2 In Step 3, 5 pounds fresh cauliflower florets may be used per 100 portions. Add in Step 2.
- 3 In Step 3, 5 pound fresh, peeled 1/4-inch sliced carrots may be used per 100 portions. Add in Step 2.
- 4 In Step 4, 5 pounds frozen sliced zucchini or summer squash may be used per 100 portions.

TURKEY PEACH PASTA SALAD (ENTREE)

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
313 cal	41 g	22 g	7 g	51 mg	749 mg	111 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT	20 lbs		
SALT	7/8 oz	1 tbsp	
OIL,SALAD	5/8 oz	1 tbsp	
WATER,BOILING	25-1/8 lbs	3 gal	
MACARONI NOODLES,ROTINI,DRY	4 lbs	1 gal 1/3 qts	
PEACHES,CANNED,HALVES,LIGHT SYRUP	40-1/2 lbs	4 gal 2-1/2 qts	
YOGURT,PLAIN,LOWFAT	4-1/3 lbs	2 qts	
SALAD DRESSING,MAYONNAISE TYPE,FAT FREE	9 oz	1 cup	
MUSTARD,DIJON	2-1/8 oz	1/4 cup 1/3 tbsp	
SALT	3/8 oz	1/3 tsp	
THYME LEAVES,DRIED,GROUND	1/3 oz	2 tbsp	
CELERY,FRESH,CHOPPED	5 lbs	1 gal 3/4 qts	6-7/8 lbs
CARROTS,FRESH,SHREDDED	2 lbs	2 qts 1/4 cup	2-1/2 lbs
ONIONS,GREEN,FRESH,CHOPPED	1 lbs	1 qts 1/2 cup	1-1/8 lbs
CILANTRO,DRY	3/4 oz	1/2 cup 2-2/3 tbsp	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

Method

- 1 Cut turkey into 3/8 inch thick slices. Cut slices into 3/8 strips, 2 inches long. Cover. CCP: Refrigerate at 41 F. or lower for use in Step 7.
- 2 Add salt and salad oil to water; heat to a rolling boil. Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Do not overcook.
- 3 Drain rotini. Rinse with cold water; drain thoroughly. Place in shallow containers; refrigerate and cover.
- 4 Drain peaches; reserve 1 cup peach juice for use in Step 5. Coarsely chop slices into 1-inch pieces. Set aside for use in Step 7.
- 5 Combine yogurt, peach juice, salad dressing, mustard, salt and thyme in mixer bowl. Blend at medium speed until smooth about 2 minutes.
- 6 Combine turkey, rotini, peaches, celery, carrots, onions and cilantro.
- 7 Add yogurt dressing to turkey peach mixture. Mix thoroughly but lightly to coat all ingredients with dressing.
- 8 Place lettuce leaf on each serving dish. Top with 1-1/2 cups of turkey peach pasta salad; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.

Notes

- 1 In Step 7, 3 oz (1-1/2 cup) trimmed, chopped, fresh cilantro (4 oz A.P.) may be used.

ITALIAN RICE AND BEEF

Yield 100

Portion 9 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
342 cal	20 g	29 g	15 g	92 mg	368 mg	132 mg

Ingredient**Weight****Measure****Issue**

BEEF,GROUND,BULK,RAW,90% LEAN

24 lbs

TOMATOES,CANNED,DICED,DRAINED

3 gal

ONIONS,FRESH,CHOPPED

5 lbs

3 qts 2-1/8 cup

5-1/2 lbs

PEPPERS,GREEN,FRESH,CHOPPED

4 lbs

3 qts 1/8 cup

4-7/8 lbs

RICE, LONG GRAIN

3-7/8 lbs

2 qts 1-1/2 cup

BEEF BROTH

1 qts 2 cup

SUGAR, GRANULATED

5-1/4 oz

3/4 cup

GARLIC POWDER

2-3/8 oz

1/2 cup

SALT

1-1/4 oz

2 tbsp

BASIL,SWEET,WHOLE,CRUSHED

1-1/4 oz

1/2 cup

OREGANO,CRUSHED

1-1/4 oz

1/2 cup

PEPPER,BLACK,GROUND

3/8 oz

1 tbsp

CHEESE,MOZZARELLA,PART SKIM,SHREDDED

2 lbs

2 qts

CHEESE,PARMESAN,GRATED

7 oz

2 cup

Method

- 1 Cook beef in a steam jacketed kettle or stock pot until it loses its pink color, stirring to break apart. Drain fat.
- 2 Add tomatoes, onions, peppers, rice, beef stock, sugar, garlic powder, salt, basil, oregano and pepper. Stir to blend. Bring to a boil. Cover tightly; reduce heat; simmer 20 to 25 minutes or until rice is tender. Do not stir.
- 3 Place 1-2/3 gal cooked beef mixture into each ungreased steam table pan.
- 4 Sprinkle 1/2 cup parmesan cheese evenly over beef mixture in each pan.
- 5 Using a convection oven, bake at 325 F. 15 to 20 minutes on high fan, open vent. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Distribute 2 cups shredded mozzarella cheese evenly over parmesan cheese in each pan. Bake an additional 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

BAYOU CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
186 cal	3 g	32 g	4 g	88 mg	435 mg	27 mg

Ingredient

CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 JUICE,LEMON
 SEASONING,CAJUN
 HOT SAUCE
 COOKING SPRAY,NONSTICK

Weight

31-1/4 lbs
 2-2/3 lbs
 10-2/3 oz
 1-1/2 lbs
 2 oz

Measure

1 qts 1 cup
 2 cup
 3 cup
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine lemon juice, hot pepper sauce and cajun seasoning. Stir until well blended.
- 3 Pour 1 quart marinade over chicken breasts in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Place 25 chicken breasts on each sheet pan. Lightly spray breasts with non-stick cooking spray. Pour 1 quart marinade over chicken breasts in each pan; cover. Discard any remaining marinade.
- 5 Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.

SOUTHWESTERN SHRIMP LINGUINE**Yield** 100**Portion** 10 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	36 g	24 g	5 g	168 mg	656 mg	178 mg

Ingredient**Weight****Measure****Issue**

WATER	66-7/8 lbs	8 gal	
SALT	1-7/8 oz	3 tbsp	
OIL,SALAD	1 oz	2 tbsp	
PASTA,LINGUINE	12 lbs	8 gal 3-7/8 qts	
WATER	25-1/8 lbs	3 gal	
SHRIMP,RAW,PEELED,DEVEINED	20 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
PEPPERS,RED,FRESH	6 lbs	1 gal 5/8 qts	7-1/3 lbs
ONIONS,FRESH,CHOPPED	6 lbs	1 gal 1/4 qts	6-2/3 lbs
RESERVED LIQUID	4-1/8 lbs	2 qts	
JUICE,LIME	1-1/2 lbs	3 cup	
PEPPERS,JALAPENOS,CANNED,DRAINED,CHOPPED	4-3/4 oz	1 cup	
GARLIC POWDER	4-3/4 oz	1 cup	
PARSLEY,DEHYDRATED,FLAKED	2-7/8 oz	1 qts	
CILANTRO,DRY	1-5/8 oz	1-1/2 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHEESE,PARMESAN,GRATED	1-1/3 lbs	1 qts 2 cup	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender; stirring occasionally. DO NOT OVERCOOK. Drain. Rinse with cold water. Drain thoroughly.
- 3 Place shrimp in boiling water; cover; return to a boil. Reduce heat; simmer 3 to 5 minutes. DO NOT OVERCOOK.
- 4 Immediately remove shrimp from cooking liquid and rinse with cold water or ice bath for 2 minutes. Drain shrimp. Reserve 2 quarts shrimp cooking liquid for use in Step 6. Refrigerate shrimp at 41 F. or lower for use in Step 7.
- 5 Stir-cook sweet red peppers and onions in a lightly sprayed steam jacketed kettle or stock pot for 8 to 10 minutes or until tender, stirring constantly.
- 6 Add reserved shrimp liquid, lime juice, jalapeno peppers, garlic powder, parsley, cilantro and black pepper to cooked sweet peppers and onions. Stir well to blend. Bring to a boil; reduce heat to a simmer.
- 7 Add linguine and shrimp to the hot broth and vegetable mixture. Heat to a simmer while gently tossing for 1 minute to coat the linguine and shrimp with the sauce. CCP: Temperature must reach 145 F. or higher for 15 seconds.
- 8 Pour 2-1/4 gal shrimp-linguine mixture into each ungreased steam table pan. Sprinkle 1-1/2 cups parmesan cheese over shrimp linguine mixture in each pan. CCP: Hold for service at 140 F. or higher.

PASTA TOSCANO**Yield** 100**Portion** 9 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
447 cal	33 g	24 g	24 g	85 mg	1341 mg	188 mg

Ingredient**Weight****Measure****Issue**

WATER	54-1/3 lbs	6 gal 2 qts	
SALT	1-1/2 oz	2-1/3 tbsp	
OIL,SALAD	1 oz	2 tbsp	
PASTA,PENNE	10 lbs	7 gal 1-7/8 qts	
SAUSAGE,ITALIAN,HOT	22 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
PEPPERS,GREEN,FRESH,CHOPPED	6 lbs	1 gal 5/8 qts	7-1/3 lbs
ONIONS,FRESH,CHOPPED	6 lbs	1 gal 1/4 qts	6-2/3 lbs
PEPPERS,RED,FRESH,SLICED	6 lbs	1 gal 3-3/8 qts	7-1/3 lbs
CHICKEN BROTH		1 gal	
ONION POWDER	7/8 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
FENNEL,GROUND	1/4 oz	1 tbsp	
CHEESE,MOZZARELLA,PART SKIM,SHREDDED	2 lbs	2 qts	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	

Method

- 1 Add salt and salad oil to water. Heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or according to package instructions. Drain well. Hold for use in Step 7.
- 3 Place sausage in single layer on 2 ungreased sheet pans. Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Remove from oven and let sausage stand for 3 minutes. Cut sausage diagonally into 1/2 inch slices.
- 4 Lightly spray griddle or tilt frying pan with non-stick cooking spray. Grill peppers, onions and sausage 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray if needed.
- 5 Combine chicken broth, onion powder, pepper, and fennel. Stir well to blend. Heat to a simmer.
- 6 Combine pasta and cooked sausage/pepper-onion mixture. Pour seasoned broth over pasta/sausage mixture. Add mozzarella and parmesan cheeses and parsley. Toss lightly to evenly distribute all ingredients.
- 7 Place 2-1/3 gal cooked pasta/sausage mixture into each ungreased steam table pan; cover.
- 8 Using a convection oven, bake at 325 F. 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 209 00
SEAFOOD STEW

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
247 cal	30 g	27 g	2 g	101 mg	807 mg	67 mg

Ingredient

Weight

Measure

Issue

COOKING SPRAY, NONSTICK	1-1/2 oz	3 tbsp	
PEPPERS, GREEN, FRESH, CHOPPED	6-1/8 lbs	1 gal 2/3 qts	7-1/2 lbs
PEPPERS, RED, FRESH, CHOPPED	6-1/8 lbs	1 gal 2/3 qts	
ONIONS, FRESH, CHOPPED	3-3/4 lbs	2 qts 1-1/2 cup	
CHILI POWDER, DARK, GROUND	3-1/8 oz	3/4 cup	
SEASONING, OLD BAY	3-1/4 oz		
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
JUICE, ORANGE	8-3/4 lbs	1 gal	
STOCK, CHICKEN	16-7/8 lbs	2 gal	
TOMATOES, CANNED, DICED, INCL LIQUIDS	20-3/4 lbs	2 gal 1 qts	
RICE, LONG GRAIN & WILD	4-1/4 lbs	3 qts	
FISH, COD FILLETS, FROZEN, SKINLESS	16 lbs		
SHRIMP, FROZEN, RAW, PEELED, DEVEINED	10 lbs		

Method

- 1 Stir-cook peppers and onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly. Add the chili powder, Old Bay seasoning and garlic powder. Stir-cook for 1 minute. Add orange juice to mixture; stir; cover.
- 2 Add chicken broth, tomatoes, and rice to cooked vegetable mixture. Bring to a boil. Cover; reduce heat; simmer 25 minutes or until rice is tender. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 3 Add fish and simmer gently 4 minutes. Add shrimp and simmer gently 2 to 3 minutes. DO NOT OVERCOOK. CCP: Temperature must register 145 F. or higher for 15 seconds.
- 4 Pour 2-1/3 gal into each steam table pan. CCP: Hold for service at 140 F. or higher.

SANTE FE GLAZED CHICKEN (BREAST BONELESS)**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	21 g	33 g	5 g	88 mg	288 mg	27 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ	31-1/4 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
WATER	6-1/4 lbs	3 qts	
JUICE,ORANGE	8-3/4 lbs	1 gal	
HOT SAUCE	3 oz	1/4 cup 2-1/3 tbsp	
SALT	1-2/3 oz	2-2/3 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
MARJORAM,SWEET,GROUND	1/8 oz	3 tbsp	
ROSEMARY,GROUND	1/3 oz	3 tbsp	
CILANTRO,DRY	1/4 oz	1/4 cup 2/3 tbsp	
THYME,GROUND	1/4 oz	1 tbsp	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
HONEY	4 lbs	1 qts 1-3/8 cup	
CORNSTARCH	4-1/2 oz	1 cup	
WATER	2-1/8 lbs	1 qts	

Method

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Lightly spray steam jacketed kettle with non-stick cooking spray. Stir-cook onions in a steam jacketed kettle or stock pot 3 minutes stirring constantly.
- 3 Combine onions, water, orange juice, hot pepper sauce, salt, garlic powder, marjoram, rosemary, cilantro and thyme.
- 4 Pour 2-1/4 qt marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 5 Remove chicken from marinade. Reserve marinade for use in Step 8. CCP: Refrigerate marinade at 41 F. or lower.
- 6 Place 25 chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- 7 Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
- 9 Bring reserved marinade and honey to a boil. Blend cornstarch and cold water together, stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 10 Pour 1-1/4 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

WHITE BEAN CHICKEN CHILI (COOKED DICED)**Yield** 100**Portion** 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	35 g	35 g	8 g	73 mg	972 mg	91 mg

Ingredient**Weight****Measure****Issue**

BEANS, CANNELLINI,CANNED,DRAINED

33-1/8 lbs

3 gal 2-2/3 qts

COOKING SPRAY, NONSTICK

1-1/2 oz

3 tbsp

ONIONS,FRESH,CHOPPED

6 lbs

1 gal 1/4 qts

6-2/3 lbs

PEPPERS, GREEN, FRESH, CHOPPED

4-7/8 lbs

3 qts 2-7/8 cup

6 lbs

PEPPERS, RED, FRESH, CHOPPED

4-7/8 lbs

3 qts 2-7/8 cup

SEASONING, SANTE FE

4-5/8 oz

1-3/8 cup

STOCK, CHICKEN

19 lbs

2 gal 1 qts

CHICKEN, COOKED, DICED

18 lbs

TOMATOES, CANNED, DICED, INCL LIQUIDS

10-1/3 lbs

1 gal 1/2 qts

OREGANO, CRUSHED

1-1/4 oz

1/2 cup

FLOUR, WHEAT, GENERAL PURPOSE

1 lbs

3-5/8 cup

WATER, COLD

2-1/8 lbs

1 qts

Method

- 1 Rinse cannellini beans in cold water, drain well. Set aside for use in Step 3.
- 2 Stir-cook onions and peppers in a lightly sprayed steam jacketed kettle or stockpot for 8 to 10 minutes or until tender, stirring constantly. Add the Sante Fe Style seasoning. Stir-cook for 1 minute to release the volatile oils.
- 3 Add the cannellini beans, chicken broth, chicken, tomatoes and oregano to cooked onion and pepper mixture. Bring to a boil. Cover, reduce heat; simmer 15 minutes.
- 4 Blend flour and cold water together; stir to make a smooth slurry. Add slurry to white bean chicken chili stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 3 gallons white bean chicken chili into each ungreased pan. CCP: Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 213 00
CHICKEN BRIYANI (COOKED DICED)

Yield 100

Portion 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
379 cal	42 g	29 g	10 g	77 mg	882 mg	112 mg

Ingredient

Weight

Measure

Issue

BUTTER,MELTED	6 oz	1/2 cup	
OIL,SALAD	5-3/4 oz	3/4 cup	
ONIONS,FRESH,CHOPPED	7 lbs	1 gal 1 qts	7-3/4 lbs
RICE, LONG GRAIN	9 lbs	1 gal 1-1/2 qts	
CUMIN,GROUND	1-1/8 oz	1/4 cup 1-2/3 tbsp	
ALLSPICE,GROUND	3-1/2 oz	1 cup	
CHILI POWDER,DARK,GROUND	3/4 oz	3 tbsp	
GARLIC POWDER	3/8 oz	1 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
CHICKEN,COOKED,DICED	18 lbs		
SPINACH,CHOPPED,FROZEN	4 lbs	2 qts 3-5/8 cup	
TOMATOES,CANNED,DICED,DRAINED	16-7/8 lbs	2 gal	
CHICKEN BROTH		2 gal 2 qts	

Method

- 1 Melt butter or margarine. Add salad oil and onions. Stir well. Saute until onions for 5 minutes or until they are tender.
- 2 Add rice. Cook rice 10 minutes or until lightly browned, stirring constantly. Add cumin, all spice, chili powder, garlic powder and red pepper.
- 3 Place 2-1/2 quart seasoned onion and rice mixture into ungreased steam table pans. Add 9 cups tomatoes, 1 gallon chicken and 1 quart spinach to each steam table pan. Stir to combine.
- 4 Pour 2-1/2 quart hot broth over rice, tomato, chicken and spinach mixture in each pan; stir well.
- 5 Cover, using a convection oven, bake at 350 F. for 55 to 60 minutes on high fan, closed vent. CCP: Internal temperature must register 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

CHEDDAR CHICKEN AND BROCCOLI (COOKED DICED)**Yield** 100**Portion** 10 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
302 cal	21 g	32 g	10 g	83 mg	1035 mg	134 mg

Ingredient**Weight****Measure****Issue**

ONIONS,FRESH,CHOPPED
 CELERY,FRESH,CHOPPED
 COOKING SPRAY,NONSTICK
 CHICKEN BROTH
 WATER
 RICE,LONG GRAIN & WILD
 SALT
 GARLIC POWDER
 PEPPER,BLACK,GROUND
 CHICKEN,COOKED,DICED
 BROCCOLI,FROZEN,CHOPPED
 CHEESE,CHEDDAR,SHREDDED

4-1/2 lbs
 5-1/2 lbs
 2 oz

 8-1/3 lbs
 4-1/4 lbs
 1-7/8 oz
 7/8 oz
 1/2 oz
 18 lbs
 12 lbs
 2 lbs

3 qts 3/4 cup
 1 gal 1-1/4 qts
 1/4 cup 1/3 tbsp
 2 gal 2 qts
 1 gal
 3 qts
 3 tbsp
 3 tbsp
 2 tbsp

 2 gal
 2 qts

5 lbs
 7-1/2 lbs

Method

- 1 Stir-cook onions and celery in a lightly sprayed steam jacketed kettle or stock pot for 8 to 10 minutes or until tender stirring constantly.
- 2 Add broth, water, rice, salt, garlic powder and pepper to cooked onions and celery; bring to a boil. Cover tightly; reduce heat; simmer 20 minutes. There will be excess cooking liquid in cooked rice mixture.
- 3 Stir chicken and broccoli into cooked rice mixture. Cover; simmer an additional 15 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Pour 2 gallon rice, chicken and broccoli mixture into each ungreased steam table pan. Distribute 2 cups shredded cheddar cheese evenly over rice, chicken and broccoli mixture into each pan.
- 5 Bake for 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.

ASIAN BARBECUE TURKEY**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
184 cal	6 g	34 g	2 g	89 mg	823 mg	22 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BREAST,FILLET

31-1/4 lbs

SAUCE,BARBECUE

5-1/2 lbs

2 qts 2 cup

SOY SAUCE

2-1/4 lbs

3-1/2 cup

JUICE,ORANGE

2-1/4 lbs

1 qts

GARLIC POWDER

3-1/2 oz

3/4 cup

GINGER,GROUND

1 oz

1/4 cup 1-2/3 tbsp

COOKING SPRAY,NONSTICK

2 oz

1/4 cup 1/3 tbsp

ONIONS,GREEN,FRESH,CHOPPED

7 oz

2 cup

7-7/8 oz

Method

- 1 Wash turkey thoroughly under cold running water. Drain well. Place approximately 16 pounds of turkey breast fillets in each roasting pan; cover.
- 2 Combine barbecue sauce, soy sauce, orange juice, garlic powder and ginger; mix well.
- 3 Pour 2 qt seasoned barbecue sauce over turkey in each pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Place 25 turkey breast fillets on each lightly sprayed sheet pan.
- 5 Using a convection oven, bake 12 to 14 minutes on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer turkey to steam table pans.
- 6 Garnish each pan with 1/2 cup chopped green onions.

LEMON N' HERB TURKEY FILLETS**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
280 cal	12 g	36 g	9 g	134 mg	255 mg	58 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BREAST,FILLET
 BREADCRUMBS
 MARGARINE
 SEASONING,LEMON N' HERB
 PEPPER,BLACK,GROUND
 BASIL,DRIED,CRUSHED
 OREGANO,CRUSHED
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK

31-1/4 lbs
 4-1/2 lbs
 1-3/4 lbs
 3-5/8 oz
 1-3/4 oz
 5/8 oz
 5/8 oz
 2-1/4 lbs
 1 oz

1 gal 3/4 qts
 3-1/2 cup
 3/4 cup
 1/2 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 1 qts 1/4 cup
 2 tbsp

Method

- 1 Wash turkey fillets thoroughly under cold running water. Drain well.
- 2 Combine breadcrumbs, lemon n' herb seasoning, pepper, basil, oregano and margarine. Mix well.
- 3 Dip turkey fillets in eggs, then in crumb mixture. Shake off excess.
- 4 Lightly spray each sheet pan with non-stick cooking spray. Place 17 fillets on each sheet pan.
- 5 Using a convection oven, bake 18 to 20 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer and shingle turkey fillets in steam table pans. CCP: Hold for service at 140 F. or higher.

MEAT, FISH, AND POULTRY No.L 221 00
TURKEY DIVAN

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
241 cal	10 g	38 g	5 g	61 mg	2357 mg	140 mg

Ingredient

TURKEY BREAST,BNLS,PRECKD
 WATER
 BROCCOLI,FROZEN,SPEARS
 MILK,NONFAT,DRY
 SOUP,CONDENSED,CREAM OF CHICKEN
 PEPPER,BLACK,GROUND
 CHEESE,CHEDDAR,LOWFAT,SHREDDED
 PAPRIKA,GROUND

Weight

30 lbs
 6-1/4 lbs
 24 lbs
 7-1/4 oz
 8-7/8 lbs
 2/3 oz
 2 lbs
 1/3 oz

Measure

3 qts
 4 gal 1-1/2 qts
 3 cup
 1 gal
 3 tbsp
 2 qts
 1 tbsp

Issue

Method

- 1 Place turkey in roasting pans.
- 2 Using a convection oven, bake at 300 F. with fan on, for 25 minutes. Baste occasionally with drippings. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Let roasts stand 15 to 20 minutes to absorb juices and for ease in slicing. Slice turkey breast into 3 ounce slices.
- 4 Cook broccoli spears 5 to 8 minutes in steamer at 5 lb P.S.I. until tender -crisp. DO NOT OVERCOOK! Remove from steamer. Arrange into 4 oz portions and cover.
- 5 Reconstitute the milk with warm water.
- 6 Add milk to condensed soup in a steam jacketed kettle or stock pot. Stir to blend. Bring to a boil; reduce heat; simmer 2 minutes.
- 7 Ladle 2 cups sauce into bottom of each steam table pan. Spread evenly.
- 8 Arrange 12 - 4 ounce portions of broccoli spears evenly over sauce in each pan. Sprinkle 1 tsp pepper evenly over broccoli spears in each pan.
- 9 Fold 3 ounces turkey slices over each portion of broccoli spears. Serving will be easier if edges of turkey are folded under broccoli portions.
- 10 Pour 4-1/2 cups soup mixture evenly over broccoli/turkey in each pan.
- 11 Top each portion with 1/3 tablespoon cheese. Sprinkle 1/2 teaspoon paprika evenly over cheese in each pan. Cover.
- 12 Using a convection oven, bake 20-25 minutes on high fan, closed vent or until sauce is bubbly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

SPICY ITALIAN PORK CHOPS**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
471 cal	9 g	30 g	35 g	81 mg	605 mg	20 mg

Ingredient

PORK CHOP,BONELESS,5 OZ
 SAUCE,BARBECUE
 SALAD DRESSING,ITALIAN
 CHILI POWDER,DARK,GROUND
 COOKING SPRAY,ONSTICK

Weight

31-1/4 lbs
 7-3/4 lbs
 7-1/4 lbs
 5-5/8 oz
 2 oz

Measure

3 qts 2 cup
 3 qts 2 cup
 1-3/8 cup
 1/4 cup 1/3 tbs

Issue**Method**

- 1 Place pork chops in 2 roasting pans.
- 2 Combine barbecue sauce, Italian dressing and chili powder. Mix well.
- 3 Pour 3-1/2 quarts of barbecue sauce mixture over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. lower for 45 minutes.
- 4 Drain pork chops. Bring reserved marinade to a boil for one minute.
- 5 Lightly spray griddle with non-stick cooking spray. Grill pork chops on griddle for 4 minutes on each side.
- 6 Transfer pork chops to steam table pans. Pour 6-1/2 cups hot barbecue sauce over pork chops in each pan; cover.
- 7 Using a convection oven, bake 20 to 25 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

LIME CHICKEN SOFT TACOS (FAJITA STRIPS)**Yield** 100**Portion** 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
318 cal	36 g	31 g	6 g	66 mg	854 mg	154 mg

Ingredient**Weight****Measure****Issue**

JUICE,LIME	1-1/4 lbs	2-1/2 cup	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
SALT	2-1/3 oz	1/4 cup	
GARLIC POWDER	2 oz	1/4 cup 3 tbsp	
ONION POWDER	7/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	5/8 oz	2-2/3 tbsp	
OREGANO,CRUSHED	1-1/4 oz	1/2 cup	
CHICKEN,FAJITA STRIPS	23 lbs		
TOMATOES,FRESH	12-1/2 lbs		12-3/4 lbs
ONIONS,GREEN,FRESH,CHOPPED	1-3/8 lbs	1 qts 2-1/4 cup	1-1/2 lbs
TORTILLAS,WHEAT,10 INCH	12-3/8 lbs	100 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	1-1/2 lbs	1 qts 2-1/4 cup	
SALSA		3 qts 1 cup	

Method

- 1 Combine lime juice, sugar, salt garlic powder, onion powder, pepper and oregano. Stir well to blend.
- 2 Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Dice tomatoes. Combine tomatoes and green onions.
- 4 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer for 15 minutes or until pliable.
- 5 Lightly spray griddle with cooking spray. Grill chicken strips 5-7 minutes or until lightly browned while tossing intermittently; lightly spray chicken with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (2 oz), 1 tablespoon Monterey Jack cheese and 4 tablespoons tomato/green onion mixture into each tortilla. If desired, top each tortilla with salsa.
- 7 Roll tortilla; wrap in foil. CCP: Serve immediately or hold for service at 140 F. or higher.

SAUSAGE, BEANS AND GREENS**Yield** 100**Portion** 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
299 cal	27 g	30 g	8 g	72 mg	1341 mg	102 mg

Ingredient**Weight****Measure****Issue**

BEANS, CANNELLINI,CANNED,DRAINED	15 lbs	1 gal 2-5/8 qts	
SAUSAGE LINK,TURKEY,RAW	5-1/2 lbs		
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
THYME,GROUND	3/4 oz	1/4 cup 1-1/3 tbsp	
SAGE,GROUND	1/2 oz	1/4 cup 3-1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
GARLIC POWDER	1/3 oz	1 tbsp	
ONION POWDER	1/8 oz	1/8 tsp	
CHICKEN BROTH		3 gal	
WATER	18-3/4 lbs	2 gal 1 qts	
POTATOES,FROZEN,DICED	13 lbs		
CHICKEN,COOKED,PULLED,WHITE/DARK	14-1/2 lbs		
KALE,FRESH,CHOPPED	6 lbs	2 gal 2-1/8 qts	8-1/2 lbs
CARROTS,FROZEN,SLICED	3 lbs	2 qts 2-5/8 cup	
VINEGAR,CIDER	4-1/4 oz	1/2 cup	
SUGAR,GRANULATED		1/2 cup	
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	

Method

- 1 Rinse cannellini beans in cold water; drain well.
- 2 Cut turkey sausage links into 1/2 inch slices. Stir-cook in a steam jacketed kettle or stockpot until it loses its pink color.
- 3 Add onions to turkey sausage and continue to cook 4-5 minutes or until transparent; stirring constantly. Add the thyme, sage, red pepper, garlic powder and onion powder. Stir-cook for 1 minute.
- 4 Add the chicken broth, water, cannellini beans, potatoes, chicken, kale, carrots, vinegar, sugar, salt and black pepper to cooked sausage and onion mixture. Bring to a boil. Cover; reduce heat; simmer 20-25 minutes until potatoes are tender. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 2-1/3 gal into each pan. CCP: Hold for service at 140 F. or higher.

ORANGE & ROSEMARY HONEY GLAZED PORK CHOPS

Yield 100

Portion 1 Chop

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
458 cal	28 g	40 g	20 g	99 mg	171 mg	18 mg

Ingredient**Weight****Measure****Issue**

PORK,LOIN CHOPS,5 OZ	31-1/4 lbs		
OIL,OLIVE	11-3/8 oz	1-1/2 cup	
JUICE,ORANGE	6-5/8 lbs	3 qts	
JUICE,LEMON	2-1/8 lbs	1 qts	
GARLIC POWDER	1-1/4 oz	1/4 cup 2/3 tbsp	
ROSEMARY,GROUND	1-1/3 oz	1/2 cup 3-1/3 tbsp	
SALT	7/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
HONEY	6 lbs	2 qts	
CORNSTARCH	6-3/4 oz	1-1/2 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	

Method

- 1 Place 15 lb 10 oz pork chops in each roasting pan; cover.
- 2 Combine olive oil, orange juice, lemon juice, garlic powder, rosemary, salt and pepper; mix well.
- 3 Pour 2 quarts marinade over pork chops in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Drain pork chops. Reserve marinade. CCP: Refrigerate remaining marinade at 41 F. or lower for use in Step 7.
- 5 Spray griddle with cooking spray. Grill pork chops 2 minutes in each side.
- 6 Transfer pork chops to 4-12x20x2-1/2 inch steam table pans.
- 7 Bring reserved marinade to a boil. Add honey and stir to blend. Blend cornstarch and cold water together; stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 8 Pour 7-1/2 cups thickened sauce over pork chops in each pan; cover.
- 9 Using a convection oven, bake 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must register 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

RUSSIAN TURKEY STEW

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
327 cal	39 g	24 g	8 g	79 mg	711 mg	185 mg

Ingredient**Weight****Measure****Issue**

TURKEY,BNLS,WHITE AND DARK MEAT	18 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	5-1/4 lbs	3 qts 3 cup	5-7/8 lbs
PEPPERS, GREEN,FRESH,CHOPPED	2 lbs	1 qts 2 cup	2-3/8 lbs
GARLIC POWDER	1-1/2 oz	1/4 cup 1-1/3 tbsp	
MUSHROOMS,FRESH,WHOLE,SLICED	14-7/8 oz	1 qts 2 cup	1 lbs
FLOUR,WHEAT,GENERAL PURPOSE	4-3/8 oz	1 cup	
SALT	1-1/4 oz	2 tbsp	
TOMATOES,CANNED,DICED,DRAINED	4-3/8 lbs	2 qts	
PAPRIKA,GROUND	2-7/8 oz	3/4 cup	
SEASONING,POULTRY	1 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
MILK,EVAPORATED,SKIM,CANNED	8-7/8 lbs	1 gal	
NOODLES,EGG,DRY	8 lbs	5 gal 3-7/8 qts	
WATER	66-7/8 lbs	8 gal	
PARSLEY,DEHYDRATED,FLAKED	1-1/2 oz	2 cup	
ONIONS, GREEN,FRESH,SLICED	3-1/2 oz	1 cup	3-7/8 oz

Method

- 1 Cut thawed turkey into 1 inch cubes. Saute turkey in a lightly greased steam-jacketed kettle. Cook until slightly browned, remove from pan. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold at 140 F. or higher for use in Step 4.
- 2 Add onions, bell peppers, and garlic to kettle. Saute until onions are translucent. Add mushrooms and saute 5 more minutes. Sprinkle flour over vegetables, stir, saute for one minute.
- 3 Add tomatoes, paprika, poultry seasoning, salt, and pepper. Saute 5 minutes.
- 4 Return turkey back into the pan, add milk and stir well. CCP: Hold for service at 140 F. or higher.
- 5 Bring a kettle of water to boil. Add noodles and cook until soft. Drain pasta and toss in parsley and green onions. Serve turkey sauce over pasta.

PASTA PRIMAVERA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
288 cal	54 g	12 g	4 g	2 mg	691 mg	169 mg

Ingredient**Weight****Measure****Issue**

SALT	1-1/2 oz	2-1/3 tbsp	
OIL,SALAD	1/3 oz	1/3 tsp	
WATER	54-1/3 lbs	6 gal 2 qts	
MACARONI NOODLES,ROTINI,DRY	10 lbs	2 gal 2-7/8 qts	
OIL,SALAD	5-3/4 oz	3/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	14-2/3 oz	3-3/8 cup	
TOMATOES,CANNED,DICED,DRAINED	19-7/8 lbs	2 gal 1 qts	
MILK,EVAPORATED,SKIM,CANNED	5 lbs	2 qts 1 cup	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	
SALT	1-2/3 oz	2-2/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
OREGANO,CRUSHED	1/8 oz	1 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	3-1/2 lbs	2 qts 1-7/8 cup	3-7/8 lbs
MUSHROOMS,CANNED,DRAINED	6-7/8 lbs	1 gal 1 qts	
CARROTS,FRESH	2-3/4 lbs		3-1/3 lbs
SQUASH,ZUCCHINI,FRESH,SLICED	2-1/2 lbs	2 qts 2 cup	2-5/8 lbs
SQUASH,FRESH,SUMMER,SLICED	2-1/2 lbs	2 qts 2 cup	2-5/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
PEPPERS,RED,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	
CELERY,FRESH,SLICED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
BROCCOLI,FRESH,FLORETS	2 lbs	2 qts 2-3/8 cup	3-1/4 lbs
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	

Method

- 1 Add salt and salad oil to water; heat to rolling boil.
- 2 Add rotini to a steam-jacketed kettle and cook for 10 to 12 minutes, or until tender. Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 3 Blend salad oil and flour together to form a roux; using a wire whip, stir until smooth. Cook roux for 3 minutes stirring constantly.
- 4 Drain tomatoes. Reserve 1 gal tomato liquid. Set aside for use in Step 7.
- 5 Reconstitute milk in water. Gradually add milk and tomato liquid roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 6 Add parmesan cheese, salt, garlic powder, pepper, oregano and basil to thickened sauce. Stir to blend well.
- 7 Add tomatoes, onions, mushrooms, carrots, zucchini, yellow squash, green peppers, red peppers, celery, broccoli and parsley to thickened sauce. Stir, bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender.
- 8 Add rotini to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the rotini with the vegetable sauce. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 9 Pour 3 gallons vegetable rontini mixture into each ungreased pan. CCP: Hold for service at 140 F. or higher.

FISH FLORENTINE

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
194 cal	5 g	21 g	10 g	68 mg	448 mg	50 mg

Ingredient**Weight****Measure****Issue**

ONIONS,FRESH,SLICED	5 lbs	1 gal 1/2 qts	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SUGAR, GRANULATED	7/8 oz	2 tbsp	
PEPPER, BLACK, GROUND	1/8 oz	1/3 tsp	
SOY SAUCE	10-1/8 oz	1 cup	
SPINACH, FROZEN	5 lbs	3 qts	
EGG WHITES	5-2/3 oz	1/2 cup 2-2/3 tbsp	
JUICE, LEMON	1-5/8 oz	3 tbsp	
NUTMEG, GROUND	1/4 oz	1 tbsp	
FISH, CATFISH, FILLET	30 lbs		
OIL, SALAD	1 oz	2 tbsp	
PEPPER, RED, GROUND	1/8 oz	1/4 tsp	
PAPRIKA, GROUND	1/2 oz	2 tbsp	
SALT	3/8 oz	1/3 tsp	
CHICKEN BROTH		2 qts	
CORNSTARCH	4-1/2 oz	1 cup	
WATER	1 lbs	2 cup	

Method

- 1 Stir-cook onions with sugar and pepper in a lightly sprayed steam-jacketed kettle or stockpot 8 to 10 minutes, or until tender. Add soy sauce; stir and remove from heat.
- 2 Drain spinach. Press out excess liquid. Blend spinach, beaten egg whites, lemon juice, nutmeg.
- 3 Combine spinach with onion mixture. Divide evenly among 5 steam table pans. Roll fish filets and place on top of spinach mixture, placing 20 rolls per pan. Set aside for use in Step 6. CCP: Refrigerate at 40 F. or lower.
- 4 Heat oil with paprika and red pepper in steam-jacketed kettle or stockpot. Add chicken broth and salt; stir to blend well. Bring to a boil. Reduce heat to a simmer.
- 5 Blend cornstarch and cold water; stir to make smooth slurry. Add slurry to hot liquid, stirring constantly. Reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 6 Pour 1-3/4 cups red pepper sauce/glaze evenly over fish to coat top and sides. Cover. Using a convection oven, bake at 325 F. 25-30 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK.
- 7 Remove from oven. Serve one fish roll with spinach/onion mixture. CCP: Hold at 140 F. or higher for service.

Notes

- 1 Any white flesh fish fillet can be substituted for catfish.

JAMAICAN RUM CHICKEN (BREAST BONELESS)

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	9 g	33 g	4 g	88 mg	344 mg	36 mg

Ingredient**Weight****Measure****Issue**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ	31-1/4 lbs		
VINEGAR,RED WINE	2-1/8 lbs	1 qts	
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	2/3 oz	3 tbsp	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
TOMATOES,CANNED,DICED,DRAINED	4-1/8 lbs	1 qts 3-1/2 cup	
CHICKEN BROTH		1 qts 2 cup	
SUGAR,BROWN,LIGHT	1-1/4 lbs	3-3/4 cup	
ONIONS,FRESH,CHOPPED	4-1/4 oz	3/4 cup	4-2/3 oz
FLAVORING,RUM	2-1/2 oz	1/4 cup 1-2/3 tbsp	
PARSLEY,DEHYDRATED,FLAKED	1-1/8 oz	1-1/2 cup	
GARLIC POWDER	7/8 oz	3 tbsp	
NUTMEG,GROUND	1/3 oz	1 tbsp	
CUMIN,GROUND	1/4 oz	1 tbsp	
SAGE,GROUND	1/8 oz	1 tbsp	
CORNSTARCH	3-3/8 oz	3/4 cup	
WATER,COLD	12-1/2 oz	1-1/2 cup	

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken in roasting pans.
- 2 Combine vinegar, salt, and pepper; stir to blend.
- 3 Ladle marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 4 Place chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray. Discard remaining marinade.
- 5 Using a convection oven, bake 12 to 14 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
- 7 Combine tomatoes, broth, sugar, onions, rum flavoring, parsley, garlic, nutmeg, cumin and sage. Bring to a boil. Cover; reduce heat; simmer 15 minutes.
- 8 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking.
- 9 Pour 1 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.

BAKED FISH SCANDIA**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
179 cal	5 g	28 g	4 g	79 mg	192 mg	102 mg

Ingredient**Weight****Measure****Issue**

BREADCRUMBS	1-1/4 lbs	1 qts 1-3/8 cup	
JUICE,LEMON	11-1/2 oz	1-3/8 cup	
ONION POWDER	1/2 oz	2 tbsp	
PEPPER,WHITE,GROUND	1/8 oz	1/8 tsp	
HOT SAUCE	1/8 oz	1/8 tsp	
PARSLEY,DEHYDRATED,FLAKED	1/2 oz	1/2 cup 2-2/3 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
FISH,FLOUNDER/SOLE FILLET,RAW	30 lbs		
YOGURT,PLAIN,LOWFAT	4-1/3 lbs	2 qts	
CHEESE,CHEDDAR	1-1/8 lbs	1 qts	

Method

- 1 In a bowl, mix bread crumbs, lemon juice, onion powder, white pepper, hot pepper sauce and parsley.
- 2 Spray each steam table pan with non-stick cooking spray.
- 3 Place 25 fish portions into each steam table pan.
- 4 Cover each portion with 1 tablespoon of low fat yogurt.
- 5 Sprinkle 3 ounces cheese per pan, on top of yogurt.
- 6 Sprinkle 1 tablespoon of crumb mixture onto each portion.
- 7 Using a convection oven, bake 25 minutes at 350 F. or until fish flakes easily with a fork. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

THAI BEEF SALAD**Yield** 100**Portion** 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
297 cal	25 g	29 g	9 g	74 mg	631 mg	51 mg

Ingredient**Weight****Measure****Issue**

BEEF,FAJITA STRIPS	25 lbs		
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
SOY SAUCE	10-1/8 oz	1 cup	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CABBAGE,GREEN,FRESH,SHREDDED	8-5/8 lbs	3 gal 2 qts	10-3/4 lbs
LETTUCE,ICEBERG,FRESH	3-7/8 lbs		4-1/8 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs
CARROTS,FRESH,SHREDDED	2 lbs	2 qts 1/4 cup	2-1/2 lbs
ONIONS,FRESH,SLICED	1-1/2 lbs	1 qts 1-7/8 cup	1-2/3 lbs
EGG ROLL WRAPPERS	7 lbs	100 each	
BEEF BROTH		1 qts	
SOY SAUCE	10-1/8 oz	1 cup	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER,RED,CRUSHED	1/8 oz	1 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	

Method

- 1 Combine beef strips with garlic, soy sauce, ginger, black pepper and red pepper. CCP: Marinate under refrigeration at or below 41 F. for at least 30 minutes.
- 2 Combine cabbage, lettuce, bell pepper, carrots, and onion. Lay in bottom of serving pans.
- 3 Slice egg roll wrappers into thin strips and bake in 325 F. convection oven until crisp and golden.
- 4 Combine beef broth, soy sauce, ginger, vegetable oil.
- 5 Heat grill until hot, sear beef until brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold beef at 140 F. or higher for service. Lay warm beef strips over salad, and pour sauce over. Place toasted egg roll wrappers around the edges.

VEGETARIAN BURRITO**Yield** 100**Portion** 2 Burritos

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
521 cal	61 g	25 g	20 g	40 mg	1060 mg	416 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS, FRESH, CHOPPED	1-3/8 lbs	1 qts	1-5/8 lbs
GARLIC POWDER	5/8 oz	2 tbsp	
CHILI POWDER, DARK, GROUND	3/4 oz	3 tbsp	
CUMIN, GROUND	7/8 oz	1/4 cup 1/3 tbsp	
BEANS, PINTO, CANNED, DRAINED	8-1/2 lbs	1 gal	
BEANS, KIDNEY, DARK RED, CANNED, DRAINED	6-1/4 lbs	1 gal	
BEANS, BLACK, CANNED, DRAINED	9 lbs	1 gal	
TORTILLAS, WHEAT, 6 INCH	14-1/8 lbs	200 each	
LETTUCE, ICEBERG, FRESH, SHREDDED	4 lbs	2 gal 1/4 qts	4-1/3 lbs
TOMATOES, FRESH, CHOPPED	10 lbs	1 gal 2-1/4 qts	10-1/4 lbs
CHEESE, MONTEREY JACK	10 lbs	2 gal 5/8 qts	
SAUCE, SALSA	10-3/4 lbs	1 gal 1 qts	

Method

- 1 Spray a steam-jacketed kettle with vegetable spray. Saute onion until translucent. Add garlic, chili powder, and cumin. Cook until aroma is released.
- 2 Add drained beans and simmer for 20 minutes.
- 3 To assemble burritos, place a scoop of bean mixture down the center of the tortilla, add 2 tablespoons lettuce, 1 tablespoons tomato and 3 tablespoons grated Monterey jack cheese. To roll, turn the lower lip of the burrito up, and roll laterally.
- 4 Wrap each burrito in foil deli papers and place in a pan for service. CCP: Hold for service at 41 F. or lower.
- 5 Serve with 3 tablespoons salsa on the side.

VEGETABLE LASAGNA**Yield** 100**Portion** 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
292 cal	38 g	22 g	7 g	16 mg	1036 mg	242 mg

Ingredient**Weight****Measure****Issue**

NOODLES,LASAGNA,UNCOOKED	5-3/4 lbs	1 gal 2-1/4 qts	
OIL, CANOLA	3-7/8 oz	1/2 cup	
SQUASH,FRESH,SUMMER,SLICED	1-1/4 lbs	1 qts 1 cup	1-1/3 lbs
MUSHROOMS,CANNED,SLICED,WHITE	11 oz	2 cup	
ONIONS,FRESH,CHOPPED	1 lbs	3 cup	1-1/8 lbs
FLOUR,WHEAT,GENERAL PURPOSE	4-3/8 oz	1 cup	
BROCCOLI,FROZEN,CUT	6-7/8 lbs	1 gal 1 qts	
SAUCE,TOMATO,CANNED	16-1/8 lbs	1 gal 3-1/2 qts	
TOMATO PASTE,CANNED	4 lbs	1 qts 3 cup	
OREGANO,CRUSHED	1-7/8 oz	3/4 cup	
GARLIC POWDER	1/2 oz	1 tbsp	
CHEESE,COTTAGE,LOWFAT	16 lbs	2 gal	
PARSLEY,DEHYDRATED,FLAKED	3/8 oz	1/2 cup	
GARLIC POWDER	1/3 oz	1 tbsp	
BREADCRUMBS	1 lbs	1 qts	
CHEESE,PARMESAN,GRATED	3-1/2 oz	1 cup	
CHEESE,MOZZARELLA,PART SKIM,SHREDDED	3-3/4 lbs	3 qts 3 cup	

Method

- 1 Cook lasagna noodles in a steam-jacketed kettle for 10 to 12 minutes, until tender. Drain. Hold in cold water.
- 2 In a small kettle, heat vegetable oil. Add the zucchini, drained mushrooms, and onions. Saute for 3 minutes or until zucchini is slightly tender. Stir in flour, cook 3 minutes. Remove from heat and set aside.
- 3 Place broccoli in a steam table pan and steam for 6 minutes, or until tender. Drain well and set aside.
- 4 In a steam kettle, heat the tomato sauce and tomato paste. Add oregano and garlic powder. Simmer, uncovered for 30 minutes.
- 5 Add the sauteed vegetables and steamed broccoli to the tomato sauce. Stir to combine. Simmer for 10 minutes.
- 6 In a large bowl, combine the cottage cheese, parsley, garlic powder, and bread crumbs. Mix well.
- 7 Combine parmesan cheese and mozzarella cheese.
- 8 Spread 1 cup vegetable sauce on the bottom of each steam table pan to prevent sticking.
- 9 Assembly: First layer: 7-1/2 lasagna noodles; 1 quart of cottage cheese mixture; 1 quart and 1 cup of vegetable sauce; 2-1/4 cups parmesan-mozzarella cheese mixture; Second layer: repeat first layer; Third layer: 7-1/2 lasagna noodles; 2-1/2 cups vegetable sauce.
- 10 Sprinkle 1/2 cup parmesan cheese over each pan of lasagna. Cover with wrap or foil. Using a convection oven, bake at 350 F. for 40 minutes until bubbling. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 11 Remove from oven and allow to set for 15 minutes before serving. Cut each pan 5 by 5 (25 portions per pan). CCP: Hold for service at 140 F. or higher.

TUNA PLATE TRIO

Yield 100

Portion 1 Plate

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
367 cal	24 g	27 g	19 g	106 mg	767 mg	89 mg

Ingredient**Weight****Measure****Issue**

FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS	20 lbs	3 gal 2-3/4 qts	
EGG,HARD COOKED,CHOPPED	3-1/2 lbs	2 qts 3-5/8 cup	
CELERY,FRESH,CHOPPED	11-5/8 lbs	2 gal 3 qts	15-7/8 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	2-3/8 oz	1/4 cup 2 tbsp	
PICKLE RELISH,SWEET	2-2/3 lbs	1 qts 1 cup	
SALAD DRESSING,MAYONNAISE TYPE	5 lbs	2 qts 2 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
WATER,WARM	14-5/8 oz	1-3/4 cup	
SALAD DRESSING,MAYONNAISE TYPE	2 lbs	1 qts	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
MUSTARD,PREPARED	1-1/8 oz	2 tbsp	
SALT	5/8 oz	1 tbsp	
SUGAR,GRANULATED	12-1/3 oz	1-3/4 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
CABBAGE,GREEN,FRESH,SHREDDED	12 lbs	4 gal 3-1/2 qts	15 lbs
LETTUCE,ICEBERG,FRESH	6-1/4 lbs		6-3/4 lbs
CARROTS,FRESH	8 lbs		9-3/4 lbs
TOMATOES,FRESH	8 lbs		8-1/8 lbs

Method

- 1 Tuna salad: Drain tuna and flake. Discard liquid.
- 2 Add eggs, celery, chopped pimientos, and pickles to tuna. Toss lightly until well blended. CCP: Refrigerate at 41 F. or lower.
- 3 Add salad dressing to tuna mixture. Toss lightly.
- 4 Coleslaw: Reconstitute milk, add salad dressing, pepper, mustard, salt, and sugar; mix well. Add vinegar gradually; blend well. Pour dressing over cabbage; toss lightly until well mixed. CCP: Cover and refrigerate product at 41 F. or lower until ready for service.
- 5 To prepare salad plate: Line plate with lettuce, portion 1/2 cup coleslaw and 3/4 cup tuna salad on top of the lettuce. Arrange 2 to 3 carrot sticks and tomato wedges on top of the lettuce. CCP: Hold for service at 41 F. or lower.

GRILLED TURKEY SAUSAGE PATTY (PRE-MADE)**Yield** 100**Portion** 1 Patty

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
122 cal	0 g	14 g	6 g	45 mg	264 mg	22 mg

Ingredient

SAUSAGE PATTY,TURKEY,RAW,2 OZ

Weight

18-3/4 lbs

Measure**Issue****Method**

- 1 Preheat grill to 350 F.
- 2 Grill 12 minutes or until patties are browned and well done. Turn frequently to ensure even browning. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

OVEN FRIED TURKEY BACON**Yield** 100**Portion** 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
57 cal	0 g	4 g	4 g	21 mg	308 mg	9 mg

Ingredient

BACON,TURKEY,RAW

Weight

12 lbs

Measure**Issue****Method**

- 1 Arrange slices in rows down the length of each sheet pan, with fat edges slightly overlapping lean edges.
- 2 Bake 25 minutes at 375 F. Drain excess fat. Bake additional 5 to 10 minutes or until bacon is slightly crisp. Do not overcook.
- 3 Drain thoroughly. Place on absorbent paper or in perforated steam table pan. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 2, if convection oven is used, bake at 325 F. for 25 minutes on high fan, open vent. Drain fat. Bake additional 5 to 10 minutes.

MAMBO PORK ROAST**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	26 g	29 g	15 g	81 mg	204 mg	43 mg

Ingredient**Weight****Measure****Issue**

PEACHES,CANNED,QUARTERS,INCL LIQUIDS	6-1/2 lbs	3 qts	
PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS	5-1/2 lbs	2 qts 2 cup	
VINEGAR,RED WINE	1-1/4 lbs	2-1/4 cup	
CINNAMON,GROUND	1/4 oz	1 tbsp	
PARSLEY,DEHYDRATED,FLAKED	3/8 oz	1/2 cup	
ALLSPICE,GROUND	1/8 oz	1/8 tsp	
PORK,LOIN,BONELESS,RAW	31-1/4 lbs		
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
WATER	2-1/8 lbs	1 qts	
RICE,LONG GRAIN	4-7/8 lbs	3 qts	
WATER,COOL	20-7/8 lbs	2 gal 2 qts	

Method

- 1 Combine peaches, pineapple, juice from fruits, vinegar, cinnamon, parsley, and allspice in a large bowl. Reserve for use in Step 2.
- 2 Rub the pork roasts with salt and pepper. Place roasts with at least 3 inches space dividing each roast. Divide the fruit sauce among roasting pans. Cover, roast in 350 F. oven for 2-1/2 hours, basting with fruit sauce every 45 minutes. If pan dries out, add 2 inches of water, recover, and continue cooking. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Rinse the rice in cool water. Place the rice and water in a steamer, cover and steam for 15 to 20 minutes or until tender.
- 4 Slice pork roasts in 1-ounce slices. Place 2 slices of pork with 1/4 cup of the fruit sauce over 1/2 cup rice.

WHITE FISH WITH MUSHROOMS**Yield** 100**Portion** 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
142 cal	3 g	27 g	2 g	72 mg	409 mg	27 mg

Ingredient**Weight****Measure****Issue**

FISH,FLOUNDER/SOLE FILLET,RAW

30 lbs

SALT

5/8 oz

1 tbsp

PEPPER,WHITE,GROUND

1/2 oz

2 tbsp

OIL, CANOLA

1-1/2 oz

3 tbsp

ONIONS,FRESH,CHOPPED

1 lbs

3 cup

1-1/8 lbs

GARLIC POWDER

7/8 oz

3 tbsp

MUSHROOMS,CANNED,SLICED,INCL LIQUIDS

7-5/8 lbs

1 gal 1-1/2 qts

SOY SAUCE

5-1/8 oz

1/2 cup

JUICE,LEMON

1-1/8 lbs

2 cup

ONIONS,GREEN,FRESH,SLICED

10-5/8 oz

3 cup

11-3/4 oz

Method

- 1 Season fish with salt and pepper. Drizzle with oil.
- 2 In a tilt griddle, saute onions, add garlic and mushrooms. Cook for 5 minutes.
- 3 Add soy sauce and 1 cup of lemon juice. Continue to cook into a dark mushroom broth for 3 minutes.
- 4 Broil or bake fish in 400 F. conventional oven on sheet pans for 20 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 5 Place mushrooms on the bottom of the 2-inch steam table pans. Layer fish on top, garnish with raw scallions and remaining lemon juice. CCP: Hold for service at 140 F. or higher.

Notes

- 1 Boneless, skinless chicken may be substituted for fish.